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New York Food & Drink

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DESERT-ISLAND PICKS FROM ...

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Salt for All Occasions p.24

COOK THE COVER

Place the emptied oyster shell on a bed of salt, add 1/4 tsp. oyster juice, slide in a quail-egg yolk, drizzle with a little white-truffle oil, and bake in a 350-degree oven for 8 to 10 minutes. Season with sea salt and pepper, and top with a shaving of white truffle. G D

On the cover and this page: PHOTOGRAPHS BY BOBBY DOHERTY

Food styling by Jamie Kimm

Make

Roasted Suckling Pig for 7

in a tunnel BY LAURENT TOURONDEL,

Rack of Lamb for 2

in the TWA terminal BY WALKER STERN AND JOSEPH OGRODNEK. p.40

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at a NoMad loft BY HAN FENG, p.64

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Drink

HOW TO SERVE BOOZE LIKE THE PROS

Sommeliers and bartenders on their go-to cocktails, secret-weapon amari, and the best Champagne for the beginning (and end) of the night.

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PLUS:

The Negroni, as a slushy. p.82

27 Places to Throw a Party that aren't your own apartment.

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Food&Drink

NEW YORK IS INTERRUPTING its regular programming to bring you a special gastronomic variety. In **Make**, we eagerly attended seven memorable decided to make a little weird—where some of the city's best chefs anywhere from two to 500 lucky guests. Our culinary editor, Gillian Duffy, so you might try them at home—seafood agnolotti by pie by Dominique Ansel. Food editors Rob Patronite uncovering exciting new flavors in the restaurant scene, favorite chefs can't put down, from black garlic to we surveyed bartenders and sommeliers for a up a crowd. We hope you find this issue useful

New York Police Department: It's not a very good

issue devoted to a single topic: fun, of the parties—most thrown by us, some of which we (professional and amateur) fed and delighted took careful notes and then tested the recipes Laurent Tourondel, say, or dark-chocolate cream and Robin Raisfeld, who spend most of the year point you in **Buy** to 50 ingredients that their dried shrimp to domestic 'nduja. And in **Drink**, whole lot of specific suggestions on how to loosen and delicious. One tip from our friends in the idea to light sparklers in a tunnel (see page 32).

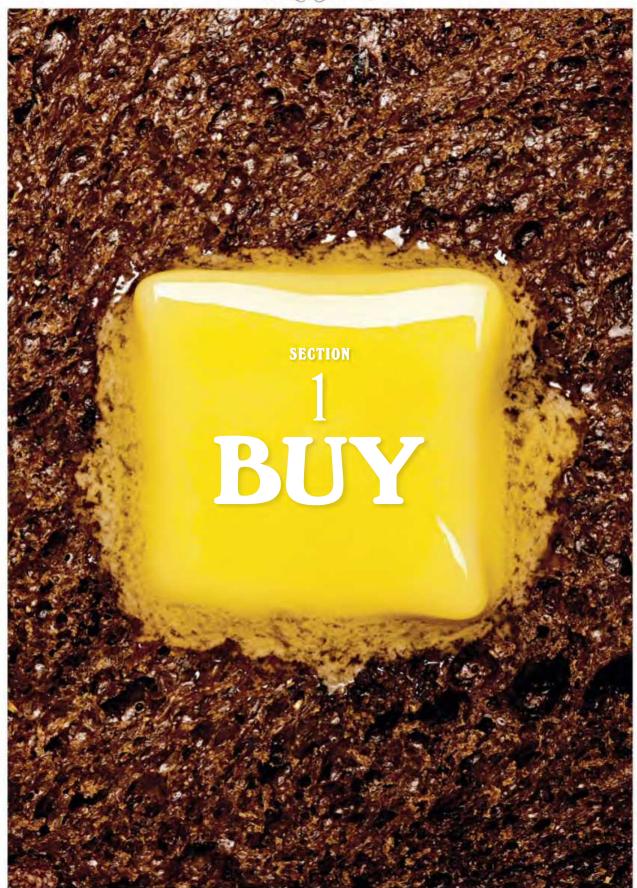
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RAINBOW ROOM

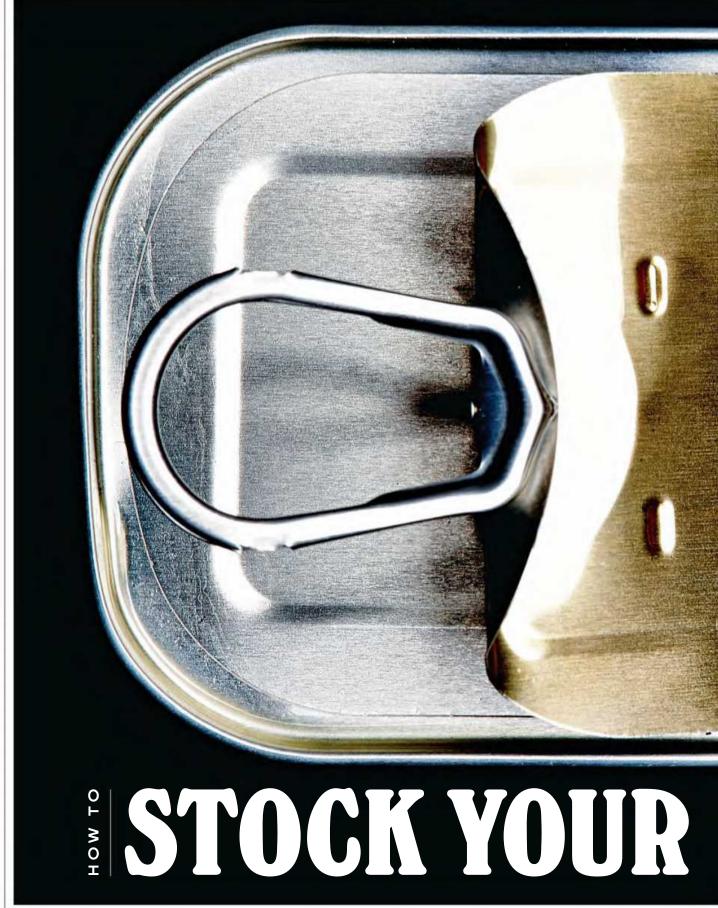




MICHAEL KORS



FOOD STYLING BY JAMIE KIMM





PANTRY

The modern gourmet's all-inclusive, chef-inspired, food-trend-monitoring shopping list, from achaar to za'atar.

BY ROB PATRONITE & ROBIN RAISFELD

E ALL KNOW 18th-century French lawyer-gastronome Jean Anthelme Brillat-Savarin's famous quote: "Tell me what you eat and I will tell you what you are." If he were living in New York City right now, he'd undoubtedly have a rougher go of it. He'd have to delve deeper and expand his line of inquiry. In order to really get a handle on us, he'd need to not only peek into cupboards and scrutinize our shopping lists, but scroll through food-porny Instagram feeds and binge-read recipe

blogs. ¶ We're privileged, after all, to cook and eat in a time and place that's a crossroads of culinary tradition and restless innovation, closely guarded authenticity and exuberant fusion. But it can quickly become overwhelming. How do you translate a Babel of flavors and ingredients into your home cooking? You can start by perusing this A-to-Z guide of 50 of today's most influential and culture-defining foodstuffs—things you'll find as frequently on pioneering menus as on specialty-store shelves. And then, with a few helpful tips from some generous chefs, put them to use.



Grade-A Achaar

\$10 at Harry & Ida's, 189 Ave. A, nr. 12th St.; 646-864-0967



This is the New Brooklyn, handmade, small-batch, locavore, no-preservatives, good-ingredients only version of the spicy, oily condiment ubiquitous throughout India.

And if that makes you roll your eyes and puff out a sigh, you haven't tried it yet. Brooklyn Delhi's Roasted Garlic Achaar is that good—hot, sweet, sour, bafflingly complex, and addictive enough to make you consider carrying a jar of it wherever you go, the way old-timer New Orleanians pack bottles of Tabasco in their coat pockets. Stir it into rice dishes and smear it on sandwiches. Or dab it on eggs or grilled meats and fish, or into a bowl of ramen. The garlic flavor makes a great topping for a Grana Padano and tomato pizza, and the tomato variety will upgrade any shakshuka recipe tenfold.



Anchovies That Eat Like the Prosciutto of the Sea

\$15 at Harry & Ida's

You know those hairy, spiny, mushy anchovies in dusty tins you find on your local supermarket shelf? These aren't

those. These Don Bocarte anchovies are beautifully filleted and hand-packed in extra-virgin olive oil. Texture-wise, they have more in common with a slice of prosciutto di Parma or a hunk of raw Kobe beef than they do with anything else. The flavor is big but balanced. The fish are caught only in April, May, and June in the Bay of Biscay, which, if you know anchovies, you know means a lot. In sum, even people who say they hate anchovies like these anchovies. They make a killer bagna cauda, but the best way to eat them is with gobs of good butter on toasted rustic bread.



Bacon With Extra Oomph

\$9 for an eight-ounce pack at chefswarehouse.com

Ari Miller started curing his own heritage-breed bacon as a lark, which led to a farmers'-market stand, brisk restaurant sales throughout his home city of Philadelphia, and finally a national campaign. His 1732 Garlic Insanity Bacon is the heady stuff that started it all—part meat, part fat, part vampire slayer. "1732" refers to the year in which his house was built, and garlic to the first flavor he made after reading a charcuterie how-to book. A bacon purist (despite the garlic), Miller refrains from smoking his, so as not to overwhelm the porky flavor of his Berk-

Beans With a Backstory

\$8 at Formaggio Essex, 120 Essex St., at Delancey St.; 212-982-8200



Rancho Gordo's Steve Sando gets the credit for reminding today's aspiring gastronomes that beans don't only come from a can, and that the superior texture and flavor derived from exotic

heirlooms like Eye of the Goat and Rio Zape make the soak-and-simmer hassle worth it. These rare legumes have uses as varied as their appearance, especially in the Mexican arena: Cosme chef de cuisine Daniela Soto-Innes swears by the Midnight Black, which she purées into a smooth, tortilla-drowning sauce for the classic dish enfrijoladas.



Surprisingly Sweet Black Garlic

\$13 at Kalustyan's, 123 Lexington Ave., nr. 28th St.; 212-685-3451

This voguish ingredient—created by cooking whole heads low and slow until they ferment and blacken and their sugars caramelize—yields a flavor that's mellow, tangy, and almost candy-sweet. It's pure chef bait: Nopi's Yotam Ottolenghi attributes to it "the texture of a gummy candy and the flavor of balsamic licorice," while Zahav's Michael Solomonov uses the cloves to add depth to his matzo-ball soup. The effect, as described in his Zahav

cookbook, "is how I always imagine Passover in Southeast Asia would taste."

Bone Broth on Demand

\$15 a quart at Brodo, 200 First Ave., nr. 12th St.; no phone



Marco Canora might be single-handedly responsible for the bone-broth boom, and the stuff he peddles through an East Village kitchen window is not only a nourishing quick fix but

a boon for the home cook. After all, who has time to run around gathering grassfed-beef bones and organic turkey and chicken bones, breaking them down, then simmering them for 12 to 24 hours? No store-bought stock comes close to **Brodo's Hearth broth** (made from turkey, beef, and chicken). Use it for pan sauces or risotto (dried porcini is a favorite). Cook a head of escarole in it and stir in some beaten eggs. Or take Canora's suggestion and "simply add it to pastina or tortellini, toss in some parm, and be done."

Boutique Beer Cheese

\$13 a pound at Milk & Hops, 779 Broadway, nr. 9th St.; 212-995-5588



They make it with good English Cheddar, French-style chèvre, some secret spices, and whatever meticulously brewed lager they hap-

pen to be liking at the moment at this craft-beer and artisanal-cheese shop. Plus: They spell "beer" with an i. But none of this seeming pretense detracts from the junky, all-American, guilty-pleasure appeal of Milk & Hops' housemade bier



Bread That's Hip and Square

\$9.50 to \$12 at Marlow & Daughters, 95 Broadway, nr. Berry St., Williamsburg; 718-388-5700



Pullman loaves were named for the railroad cars in which they were once served, mostly because their rectangular shape made them eminently stackable. It also makes them the ultimate sandwich bread. Today's craft bakers substitute whole grains and natural leavening for conventional white refined flour and commercial yeast. She Wolf Bakery's Pullman loaves, baked by the bread subsidiary of Brooklyn's Diner restaurant group, leave Wonder in the dust with lunch-elevating varieties like caraway rye, sprouted rye, and sourdough.

Barnyardy Buckwheat Honey

\$5 at Greenmarket grownyc.org/greenmarket



"Sweet honey meets horse's ass, and I mean that in the best way possible," is how Hearth's Marco Canora describes this dark-as-molasses elixir from Apple State Hilltop Family Farm in Oneonta, New York. Raw and unpasteurized, it's rich

and funky with a malty, bitter top note quickly outpaced by a lingering sweetness. Canora recommends you use it for glazing pan-roasted duck or winter vegetables cooked with butter and herbs. It also makes a mean gingerbread cake.

Buns With the **Sweetest Squish**

\$13 for 16 burger buns at store.kingshawaiian.com



First things first: What Hellmann's is to mayo and Heinz is to ketchup, Martin's is to buns-the undeniable, irrefutable, accept-nosubstitutes gold standard, at least according to the burger cognoscenti. But there is a

contender. The key difference between the equally soft and squishy King's Hawaiian brand and Martin's is that King's is noticeably sweeter. That may not be to its advantage in a side-by-side plain-bun taste test. But when your goal is to fill buns with salty meat patties and then add tangy, spicy, pickly condiments, it stands to reason that the extra sweetness would yield a greater flavor foil. Note: King's also sells delicious slider-ready dinner rolls.

Butter to Slather and Savor

\$15.50 a pound at Saxelby Cheesemongers, 120 Essex St., at Delancey St.; 212-228-8204



Is butter the new cheese? That's the position awardwinning chee-

semaker turned butter-churner Marisa Mauro is taking up in Fayston, Vermont. To get her hands on the increasingly rare equipment that matched her smallbatch business plan, she had to seek out suppliers as far away as Wisconsin and Ukraine. It was worth the effort. Like the best European-style specimens, her Ploughgate Creamery's cultured butter is lush and slightly cheesy-the result of culturing (or fermenting) the cream for 48 hours before churning. The butter comes wrapped in plain-brown butcher paper but is anything but ordinary.

Real Buttermilk

\$5.85 a quart at Saxelby Cheesemongers



Southern-style cooking continues to be all the rage among New York chefs, so it's no surprise that even buttermilk is having a renaissance. Unlike the supermarket variety (typically skim milk with added lactic acid), Animal Farm buttermilk comes straight from the churn of Diane St. Clair, who raises ten Jersey

cows in Orwell, Vermont. It's tangy and creamy, with tiny flecks of yellow fat, and if it doesn't improve the flavor and texture of your fried chicken and biscuits, nothing will. You may be wondering about the butter whence this buttermilk derives. Sadly, it's nearly impossible to get. Although Saxelby procures some on occasion, most of it goes to butter-hog Thomas Keller. Considering it costs \$50 a pound, that's probably a good thing.

Cheese-Plate Cheese

\$12 at Saxelby Cheesemongers



As American cheesemaking continues to thrive, so too does the craft of affinage, or cheese-aging. It's happening right

now, in fact, in a repurposed lagering tunnel in Crown Heights, Brooklyn, where Benton Brown and Susan Boyle mature young cheeses acquired from regional dairies. Their Crown Finish Caves Paymaster subjects Coach Farm goat-cheese medallions to repeated swabbings of chocolate whiskey from Kings County Distillery, located just up the road in the Brooklyn Navy Yard. (Whiskey or bourbon would be the natural pairing.)

DESERT-ISLAND

We asked six discerning eaters to pick a food they couldn't live without.



CHILE PEPPER

"If there was only one chile I could use forever, it would be **pasilla**

Oaxaqueño. They are by far the most delicious chiles in the world. Less spicy than a chipotle and more smoky. Think about smoked dried raspberry. That's what they remind me of. You can use them like any dried chile:

De-seed, toast, soak, and purée to incorporate into many things, or simply break them up and grind to a powder. We use them at the restaurants for everything. At home, I use them out of context to great effect. If you like chile flakes on pasta or pizza, try grinding one of these in a spice grinder. You will get a far more sophisticated result. If you're making a Tex-Mex-style queso dip, I would deploy them there too. This rare chile

Stupak is the chef-owner of Empellón.

will snap Velveeta in line."

Colatura That Gives Fish Juice a Good Name

\$16.80 at Eataly, 200 Fifth Ave., at 23rd St.: 212-229-2560



Colatura di alici, essentially strained or filtered anchovies, is the byproduct of that flavorful fish's salt-curing process. Pliny the Elder, not one to mince words, called the substance's historic precursor, garum, "the liquid of rotting fish."

And yet garum was to ancient Romans what sriracha (or, at least, Red Boat fish sauce) is to millennials-a liquid umami bomb and essential flavor enhancer. Use Delfino Colatura di Alici di Cetara to dress roasted broccoli or a Caesar salad, or follow the example of the villagers of the Amalfi Coast town where this colatura is made and toss with long pasta, olive oil, garlic, and chile flakes.

Crackers Enriched With Buffalo Butter

\$9.50 at Bklyn Larder, 228 Flatbush Ave., nr. Bergen St., Park Slope 718-783-1250



Buffalo mozzarella is not the only way to enjoy the milk of this venerable Southern Italian dairy animal. There is also its butter.

used to great effect in Casa Madaio's Tozzetti al Burro di Bufala, which are fragrant and nutty, almost shortbready in texture, and as tasty with a spread of cheese and olives as they are munched straight from the box. There's a bit of wine in the dough, too. Stash away a box for your next cocktail party-they're the ultimate no-cook finger food.



Dried Shrimp to Bring the Funk

\$21 a pound at Tan My My, 249-253 Grand St., at Chrystie St.; 212-966-7837

Another weapon in the modern chef's umami-seeking arsenal, these tiny, briny crustaceans add a burst of flavor and chewy texture to all manner of Asian and Latin American recipes. (Some folks like to think of them as the bacon of the sea.) They're indispensable for the Spanish XO sauce Alex Raii makes at El Quinto Pino; she also suggests steeping them in stock or rice. Find them packaged or sold loose, by weight, in Asian markets.

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Fish Sauce With Some Barrel Age

\$18 at blisgourmet.com



Baby food may be the only thing left that doesn't come aged in bourbon barrels. Everything else is fair game, from maple syrup to soy sauce. Although it can devolve into gastronomic

parody, the practice finds exquisite validation in BLiS's small-batch-bourbonbarrel-aged fish sauce, which has made fans of top-tier chefs like Daniel Humm. The key is the quality of the raw ingredient, Red Boat fish sauce, which acquires a complex smokiness and tinge of sweetness that add a depth of flavor to everything from pasta to cocktails.

Flour From the Finger Lakes

\$5 for two pounds at Greenmarket's Grainstand



Can flour be fresh? That is the question Farmer Ground Flour summarily answers with its organically grown, stone-ground, virtually milled-to-order product. Part of a regional network

striving to revive a moribund industry, the farmer-owned enterprise also satisfies a growing demand for local altflours (rye, spelt) beloved by craftsmen like Runner & Stone's Peter Endriss. The proof is in his buckwheat baguette.

Fried Shallots, Ready to Strew

\$6 at Bangkok Center Grocery, 104 Mosco St., nr. Mulberry St. 212-349-1979

Those sweet, crunchy flakes garnishing your latest Asian hipster dinner are one of those chef's secrets that even the chefs don't bother making themselves. Why slice, flour, and deep-fry shallots when you can buy them ready to go? No. 7's Tyler Kord first encountered them as a kid at a Vietnamese restaurant in Ithaca: "It took ten years for me to figure out that I was eating phô ga and that the little floaty things were fried shallots, and now I put them in most of the things that I eat." You should, too-Asian-inflected salads and soups in particular.



Horseradish to Put Hair on Your Chest

\$8 at Greenmarket

In an effort to keep his fourth-generation Riverhead, Long Island, family farm from going under, Matt Schmitt recently began



turning his horseradish crop into a horseradish condiment for sale at his roadside farmstand. It took off. Now you can find the exceedingly fresh, sinus-clearing Holy Schmitt's horseradish all

over the city. "It's the best preserved horseradish I've ever had," says Dirty French chef Rich Torrisi. Try it in a Bloody Mary, for sure, or at the Passover table, if you're okay with upstaging bubbe's brisket. Or serve it alongside some Peconic Bay oysters on the half shell, for the ultimate expression of East End terroir.



Kimchee From an **Old Family Recipe**

\$10 at LifeThyme Natural Market, 410 Sixth Ave., nr. 8th St.; 212-420-1600



It's amazing the way we've taken to something traditionally packed in jars and buried beneath the ground until it's nice and funky. The average Korean eats 40 pounds of kimchee a year, and the average

Asian-food-obsessed New Yorker can't be far behind. Lacking any ground to bury our own kimchee in, we like Mother In Law's napa-cabbage version based on the recipe founder Lauryn Chun borrowed from her mom, who's been serving the stuff for 25 years at her Garden Grove, California, restaurant Jang Mo Gip (translation: "Mother-in-law's House"). It's nicely cut, exhibits good heat and complexity, and has enough ripe, bubbly fermentation going on to earn the following warning stickered to the jar: Open With Caution Over the Sink.



Limes to Soak, Not Squeeze

\$20 a pound at Kalustyan's

A highlight of Iranian cuisine, the dried or black lime seems impenetrable until soaked in liquid. Once the rock-hard peel is perforated, its tangy citrus flavor pervades whatever it's seasoning—usually soups, stews, or rice dishes, Cookbook author Louisa Shafia infuses the fruit into an aromatic lime tea and uses it to brighten up a Persian "matzo-ball" soup called gondi. Think of it as a bittersweet acidifier-a more lasting and exotic form of ordinary juice or zest. And when you're done cooking with it, you can eat it.



DAVID CHANG'S

DESERT-ISLAND **FLAVOR**

"I always have MSG in my pantry at home. With limited resources. I think it's even more important. As one might use lemon juice or vinegar to balance a dish, one should also remember to adjust accordingly with MSG. On a desert island. no one can tell me what I can or can't do."

> Chang is the chef and founder of Momofuku.



DESERT-ISLAND PASTA

"Spaghetti. It is an experience. Short pasta you put right into your mouth and it's finished. Spaghetti is more of a process and there is an art to how you eat it. It's something I grew up with. I like Martelli."

Casella is the dean of Italian studies at the International Culinary Center.



Mackerel, Caught Where They Take It Seriously

\$5 at Citarella; citarella.com

In places like Spain and Italy, tinned fish are considered an art form rather than cat food or survivalist rations. Rhode Island based Cole's is America's best answer to the esteemed European tradition and, in fact, sources its hook-and-line-caught wild chub mackerel off the Portuguese coast. It's rich and succulent, high in good fats and packed in olive oil, and an easy upgrade from everyday tuna. Serve it as a retro hors d'oeuvre on Triscuits with Dijon mustard, a nod to Gabrielle Hamilton's signature sardine bar snack at Prune.



Domestic 'Nduja

\$13 at Bklyn Larder

Think Underwood deviled ham, but many times hotter and much more delicious, and you've got something like 'nduja, the increasingly popular cured and spreadable Calabrian pork sausage. It's traditionally made with Calabrian chiles and meat from the head of the hog, but American 'nduja-makers aren't bound by custom. Iowa's cured-meat mavens La Quercia make their 'nduja from prosciutto and speck. And Chicago's 'Nduja Artisans crafts our favorite version out of pork shoulder and fatback that come from Berkshire pigs. Dollop 'nduja onto a pizza (it won't slide off the way crumbled sausage and pepperoni do), or use it to liven up a pasta. Or simply smear it all over grilled, garlicrubbed bread drizzled with good olive oil for some world-class bruschette.

Nutritional Yeast, Not Just for Vegans

\$6.30 at LifeThyme Natural Market

Once relegated to the shelves of the health-food store, this flavor enhancer (and purported B12 powerhouse) has found new life in today's vegan-styled culinary world. Bragg Nutritional Yeast Seasoning, cultivated on beet molasses then dehydrated and flaked, is said to give anything it touches-especially popcorn-a nutty, convincingly cheesy taste. Eleven Madison Park's Daniel Humm relishes its umami quality and deploys it in spice mixes for lobster and clam boils.

The Eight Senses.

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Octopus From a Portuguese **Canning Master**

\$27 at Maiden Lane, 162 Ave. B, at 10th St.; 646-755-8911

Everything the Portuguese conservas experts at Jose Gourmet squeeze into tiny tin cans and sluice with good olive oil is terrific, especially this surprisingly unrubbery octopus-three meaty tentacles, suckers and all. Revive them with a fresh drizzle of your own extra-virgin, then slice and eat them straight up as tapas. Or chop into pieces and toss with chickpeas, red onion, green olives, and parsley plus sherry vinegar and olive oil for an invigorating Cuban-style salad.



Pasta Worthy of Your Best Sauce

\$5.80 at Eataly



The Italian artisanal pasta market doesn't want for illustrious noodles with spiffy packaging. Monograno Felicetti Matt is still relatively unknown, at least in the States, despite its association with modernist Piedmontese chef Davide Scabin. It's manufactured up north in Trentino Alto-Adige from a special strain

of durum wheat grown in Sicily and Puglia called Matt, after the son of the guy who discovered it. But even if you don't believe in special strains of wheat or fancy-chef endorsements, the spaghettoni is persuasive enough: thicker than spaghetti with a delicate, yeasty fragrance and great, resistant bite.

Peanut Butter's Ne Plus Ultra

\$6.50 at Gristede's; gristedes.com



Koeze Company Cream-Nut natural peanut butter-made in Grand Rapids, Michigan-is the best peanut butter we've ever tried. Virginia peanuts cooked in small batches in vintage roasters plus sea

salt, and that's it. No sugar, no preservatives, no anything else. You unscrew the lid and the peanutty aroma hits you like a freight train. Use it in any recipe that calls for peanut butter. But one bite straight from the jar and you may never make it that far.



ANNE SAXELBY'S **DESERT-ISLAND CHEESE**

"I feel like a real traitor, but it would have to be a raw-milk Chabichou from France. These are little drums of bloomy-rinded goat's-milk cheese that are chalky in the center, breaking down to succulent gooey goodness just under the rind. The wrinkled rinds are yeasty, musky, and somehow taste a bit of toasted nuts as well. The paste is dense ... sticks to the roof of your mouth like peanut butter, and the flavor just blows your mind-sour, goaty, grassy, barnyardy. Just complex and long-lasting goat goodness. There you have it. My dirty secret is out!"

> Saxelby is the owner of American-focused Saxelby Cheesemongers.

Pickled Peppers for Piquancy

\$13 at Beecher's Handmade Cheese, 900 Broadway, at 20th St.; 212-466-3340



Washington State grown Goat Horn peppers are sweet and medium-hot, and when you pickle them and pack them in oil, as Mama Lil's does, you've got a condiment with seemingly infinite applications. A

couple favorites: garnishing hard-boiledegg toasts, and as the crowning touch on a bacon-and-cheese-stuffed spud, the way they do it at Mekelburg's in Brooklyn.

Ranch as a Flavor Profile

\$2.30 at Gristede's



For a certain type of chef who embraces the trashy as well as the sublime, it's hard to imagine life without ranch—in dressing, dip, or simple spice-mix form. Ranch addict Chris-

tina Tosi says, "It's good on everything," in her latest tome Milk Bar Life, and suggests filling Ball jars with the seasoning for holiday gifts. And in his debut cookbook, Asian-American, Dale Talde calls it "magical" and endorses using an MSG-laced packet of Hidden Valley Ranch Seasoning Mix to transform yogurt into Doritos-scented raita.

Brown Rice Without the Baggage

\$5.50 at Dean & DeLuca, 560 Broadway, at Prince St.; 212-226-6800



This new rice-bowl age requires starch with a serious pedigree. Enter California's Koda Farms' Kokuho Rose brown rice, an heirloom organic variety grown in the Central Valley by third-generation Japanese-American farm-

ers. It's a low-yield, slow-to-mature cross of Japanese and Middle Eastern grains, and it has made brown rice (almost) sexy. Superiority Burger's Brooks Headley was tipped off to the stuff by Sgirl chef and rice-bowl queen Jessica Koslow, and calls it "seriously the best brown rice we have ever tasted." He rolls it into his cabbagecrunchy Superiority wrap and also likes it in salads.

Rice's Gold Standard

\$16 a pound at Formaggio Essex

Anson Mills's Carolina Gold long-grain rice from South Carolina is an heirloom variety of such sweet flavor and fluffy texture that it's known among rice obsessives as Charleston ice cream. Chefs like Sean Brock and Wilma Jean's Rob Newton swear by it. It's good at absorbing flavors, so it's a natural for the risotto pan or the rice-pudding pot. And simply steaming it in a rice cooker with flavored vinegar, brown butter, and fennel pollen, the way Danny Amend did at the late, great Marco's in Brooklyn, makes for a supremely satisfying side.





Salmon Minus the Smoke

\$11 per quarter pound at Sadelle's, 463 W. Broadway, nr. Houston St. 212-254-3000

When the Major Food Group decided to disrupt appetizing, the partners started with the bagel. When it came to the fish, they collaborated with Acme, the city's preeminent supplier, on such minutiae as salmon size and precise smoke levels. But as an alternative to the sacrosanct smoked salmon, or what we know as Nova, the counter also purveys its own take on gravlax, with a light, Scandinavian-style cure, velvety texture, and subtle flavor that shines on thin-sliced brown bread with butter.

Salsa With a Whiff of the Sea

\$17 at Miscelánea NY, 63 E, 4th St., nr. Boweru: 212-253-0277



Of all the offbeat salsas at this East Village showcase for modern Mexican culture and cuisine, Nakanoke & Sons Salsa Umami

Negra Con Camarón is the most esoteric: an oily, sludgy deposit of dried chiles and spices, sesame seeds, and tiny dried shrimp that give the jar its funk and flavor. It's an Asian-Mexican fusion variant of salsa macha, or chiles fried with garlic in lots of oil, made in a Mexico City culinary lab, and is just the thing to break out when you find yourself hosting a jaded salsa snob.

Salumi From Hungarian Hogs

\$25.20 a pound at mangalitsa.com



Mangalitsa, also known as the lard pig, is a woolvhaired Hungarian breed valued for its flavorful, fatstreaked meat. Gentleman farmer

G.C. Andersen is so fond of the animal he decided to raise a passel on his New Jersev estate and now markets Mangalitsa by Mosefund meats to local chefs. (Estela's Ignacio Mattos recommends the dry-cured seasoned loin called lonza.) The next time you're planning to begin a feast with a platter of Italian imports, consider instead homegrown coppa, soppressata, and cacciatorini.

The sweet spot. Now sweeter.



Introducing the Nexus 5X



photographs; jody wissner/new york magazine (schmaltz, shio koji); courtesy of the vendors (remaining)

Sauce From the Momofuku Labs

\$7.50 at momofuku.com



David Chang's official entry into the retailcondiment world is being positioned as something so versatile you'll want to splash it on everything from

pork-belly buns to pepperoni pizza. Kinda sweet, kinda spicy, Ssäm Sauce builds on the tangy Korean chile paste called gochujang with extra lashings of rice wine, soy sauce, miso, and mushroom-extract powder. It's an ode to fermentation and umami that deserves a home on every refrigerator door.



Sausage With a Chinese Accent

\$6.50 per pound at Sun Ming Jan, 111 Hester St., nr. Eldridge St.; 212-965-8833

"Lap cheong" translates to Chinese sausage in general, of which there's a wide variety. But the kind we're talking about is the dried, smoked, thinnish-size lap cheong made from pork and sometimes pork and liver that you find hanging from the rafters of Chinatown shops. Chefs go for it in a big way. At Mission Chinese Food, Danny Bowien adds it to his salt-cod fried rice for an extra boost of funk and fat, and Leah Cohen mingles it with mussels at Pig & Khao. Our favorite thing to do with Chinese sausage, though, is to simply slice and sauté it, and serve it with a side of Thai-chilelime dipping sauce, the way chef King Phojanakong does at Kuma Inn.

Schmaltz, the Comeback

\$5 a pint at Schatzie, 2665 Broadway, nr. 101st St.; 212-410-1555



With animal fat undergoing nutritional quasi-redemption, lard has unabashedly returned to pie crust and butter to

bread. Schmaltz, too, has enjoyed a revival, and can be found at the city's better butcher shops alongside the pastured eggs and grass-fed meat. You don't have to be a Jewish grandmother to appreciate the rendered chicken fat's contributions to chopped liver and matzo balls. And there's no better medium for frying latkes.

Seaweed From Maine

\$8 at Harry & Ida's

Whether you consider it the new kale or a sign of the culinary apocalypse, seaweed-all the multitudinous forms of it-is having a bit of a moment. There's the revered Japanese connection (umami-packed kombu is the soul of dashi, itself the soul of Japanese cuisine, and where would sushi be without nori?), the New Nordic forager aspect (locavore chefs prize its accessibility and, as Relae's Christian Puglisi puts it, "marine terroir"), and the plant's save-the-world potential to restore the oceans and clean the coastlines. Uses vary, but generally involve reconstituting to soften or frying to a crisp, even bacony crunch.

Shio Koji, the Magic Marinade

\$6.59 at Sunrise Mart, 494 Broome St., nr. W. Broadway; 212-219-0033



Shio koji is salt mixed with water and rice that's been inoculated with a friendly mold (Aspergillus oryzae), then left to ferment. The end result looks like leftover congee, but it's an ancient and revered Japanese ingredient. Recently, chefs and home cooks have fallen hard for it, touting its profound flavor-boosting properties,

and putting it to work all over the kitchen. Tadashi Ono of Brooklyn's Ganso restaurants recommends it as a marinade for chicken and fish, a pickling brine for cucumbers, and mixed with mayo as a dipping sauce.

Sorghum to Chew On

\$3.50 at bobsredmill.com



In the modern pursuit of ever more ancient, unrefined, and underappreciated grains, sorghum is coming to the fore. Like many foods identified with the American South, it migrated there from Africa, and before its cur-

rent resurgence was primarily relegated to animal fodder and biofuel. Now it's emerged in Soho, where Sessanta chef Jordan Frosolone swaps it for rice in a chewy risotto, garnished with a few popped grains for texture. You'll also find it processed into sorghum syrup, Chinese black vinegar, and gluten-free flour.

Squash-Seed Oil, the Locavore Alternative

From \$12 at wholeheartedfoods.com



We're not telling you to pour your e.v.o.o. down the drain. but Stony Brook Whole-HeartedFoods squash-seed oil presents a tasty local option for drizzling and dressing. Expeller-pressed from the roasted seeds of Finger Lakes grown winter squash, the oils vary in color and flavor de-

pending on variety, from delicata to butternut. And since the product was envisioned as a way to utilize what had been destined for the scrap heap, it meshes perfectly with the ecominded philosophy of chefs like Dan Barber, who swapped it for butter at his wastED pop-up.



SALTS FOR **ALL SEASONINGS**

A long way from Diamond Crystal.

For the Purist

Saltverk: Harvested from the pristine waters of Iceland's Bay of Isafjardardjup and processed using only geothermal energy, Saltverk's flaky sea salt has made its way to Sadelle's in Soho, where Melissa Weller uses it to crust her salt-and-pepper bagels. \$6 for 0.6 ounces at the Meadow, 523 Hudson St., nr. 10th St.; 212-645-4633.

For the Boozer

Sal de Aqui's Flor de Sal con Gusano de Maguey: Like it or not, worm salt's a thing. This one is ground in a molcajete from Colima sea salt, dried chiles, and the finest Hypopta agavis, or larvae of a moth that feasts on maguey leaves. Consume it traditionally, with orange slices in between sips of mezcal, or use it to season grilled foods. \$11 for 1.76 ounces at Miscelánea NY, 63 E. 4th St., nr. Bowery; 212-253-0277.

For the Lazy Chef

Omnivore Limone: The latest creation from a Sicilian-born blacksmith turned Bay Area-based salt maven, Limone combines Pacific sea salt with lemon zest and a spice rack of herbs. "It's a simple way to imbue flavor while cutting down on legwork," says Dimes co-owner Alissa Wagner, who mixes it into unsalted butter to serve with crusty bread and good sardines. \$10 for six ounces at omnivoresalt.com, starting in December.

For the Penny-pincher

Jacobsen Salt Co. Pure Kosher Sea Salt: From the Oregon source of flaky finishing sea salt beloved by April Bloomfield and other pros comes a new budget line of smaller-grained kosher salt, perfect for seasoning, brining, boiling, pickling, and tossing cavalierly over your shoulder whenever the mood strikes. \$12 for two pounds at Court Street Grocers, 485 Court St., nr. Nelson St., Carroll Gardens; 718-722-7229.

For the Tony Locavore

Amagansett Sea Salt Co.'s Merlot Wine Blend Sea Salt: It's a no-brainer, really. Harvest seawater from some of the ritziest South Fork beaches and finish the solar evaporation directly in Wölffer Estate Merlot. Use it to finish anything you'd eat with red wine, from mushrooms to steak. \$22 for 2.5 ounces at amagansettseasalt.com.



FOOD STYLING BY JAMIE KIMM

slopes of Mt. Vesuvius, as they have been since 1944, then hand-

would matter, of course, if they didn't taste the way they doand acid. Sauté them briefly in olive oil with garlic and basil, then

would only detract from the flavor of the tomato.

Absolutely. Are they grown in nutrient-rich volcanic soil on the

picked one by one in August? You bet they are. None of that spectacularly full-flavored, with an ideal balance between sweet

toss with spaghetti. And forget about the grated Parmesan-it



















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Tahini With a Philly Connection

\$8 at Kalustyan's



The rich, nutty sesame-seed paste called tahini is so essential to Philadelphia chef Michael Solomonov that he devotes an entire chapter to it in his new cookbook. It is indeed the heart and soul of Middle Eastern cooking, indispensable in everything from hummus to halvah. Solomonov lauds the Soom brand, created by three Philly sisters and pressed from the highest-quality Ethiopian seeds. His enthusiasm for the product infected Superiority Burger's Brooks Headley, who deems it "delicious stuff; not bitter, not rancid-tasting like most tahini you come across. It makes insane gelato." And those inclined to spoon it straight from the jar should know it also comes in an addictive chocolate flavor that evokes both gianduja and Reese's Peanut Butter Cups, with a palate-coating creaminess and a persuasive veneer of healthfulness.

Tuna That's Too Good for Sandwiches

\$14 at Formaggio Essex



For anyone raised on Bumble Bee, oil-packed Spanish tuna is nearly unrecognizable. To mash it with mayo and celery would constitute a culinary sin. There are countless competing brands and quality grades, from everyday eating to special-occasion. (Yes, that's right. Special-occasion tuna from a can.) Ortiz Ventresca de onito del Norte, made from the fatty belly of Atlantic white tuna line-caught in the Cantabrian Sea, is really a luxury food-the ultimate tinned fish, silky and succulent, and ready to flake at the touch of a fork. It fills the bill for an elegant nicoise salad or a lush pan bagnat. But it's at its best with just a drop or two of good vinegar and some thinly sliced red onions to cut the richness.

V

Vinegar With a Kick

\$10 at Mekelburg's, 293 Grand Ave., nr. Clifton Pl., Clinton Hill 718-399-2337



Pepper vinegar is the fish sauce of the South, what good ol' boys use to brighten up their vittles, especially the muddy flavors of collard greens and black-eyed peas. It's equally effective splashed onto just about any other green, bean, or legume, as well as stirred into soups and stews or dashed onto fried chicken, or anything fried or grilled for that matter. Southerners make their own, but there's no shame in stocking your pantry with a bottle of Lillie's Q Hot Pepper Vinegar Sauce, made by Chicago chef and competition-barbecuecircuit boss Charlie McKenna.



Whey for Cooking (and Drinking)

\$7.50 a gallon at Whole Foods Market wholefoodsmarket.com



The Greek-yogurt craze has engendered a sideline: the marketing of yogurt whey, a by-product of all that intensive straining. Low in calories but purportedly high in probiotics—today's version of "low-fat high-fiber"—the liquid is sold both flavored as a drink and plain as a raw ingredient to the sort of kitchens that favor fermentation, natural leavening, and other throwback holistic techniques. Like buttermilk, whey's a terrific flavor-enhancing, tenderizing brine for meats and poultry, so much so that Brooklyn vogurt-maker White Moustache offers the tangy elixir in gallon jugs for Thanksgiving turkeys. It's a good substitute for milk when making mashed potatoes, too.

Worcestershire Sauce That Deserves a Blue Ribbon

\$18 at Court Street Grocers, 485 Court St., nr. Nelson St., Carroll Gardens; 718-722-7229



Open your refrigerator and dig around for the bottle of Lea & Perrins that's been squatting on the door's lower condiment rack since Giuliani was in office. Got it?

Good. Now toss it out. You're going to want to replace it with Colonel Pabst Worcestershire sauce. It's a family recipe made in small batches by descendants of the beer-brewing company but with Lakefront Brewery's Riverwest Stein amber lager, not Pabst Blue Ribbon. Its flavor is big and round with a sweetsalty-umami bite derived in part from tamarind, Demerara sugar, and anchovy. Use it as a marinade for steak or pork or as a finishing touch for a pan sauce. Gussy up a vinaigrette or an onion dip with it. Or dash it over Welsh rarebit.



Z

Za'atar, the Omnispice

\$6 for six ounces at Kalustyan's

The Middle Easternization of the modern cook's pantry can be attributed to Yotam Ottolenghi, the Israeli chef who ignited a flame for this cuisine first in London and then around the world. And za'atar is the movement's bouquet: a suddenly ubiquitous spice blend of ground sumac, toasted sesame seeds, salt, and the defining indigenous herb, also called za'atar, or sometimes wild thyme or hyssop. It's most often found scattered atop oilmoistened pita, sprinkled over dense labneh, or seasoning grilled meat, but once you've tried it, you'll reach for it as often as salt and pepper.

PHOTOGRAPHS: JODY WISSNER/NEW YORK MAGAZINE (ZA'ATAR); COURTESY OF THE VENDORS (REMAINING)



CHRISTINA TOSI'S
DESERT-ISLAND
CEREAL

"Fruity Marshmallow

Krispies is a combo of all of my favorite cereals—the fruity, the crispy, and the marshmallowy. It's my most idealized, romantic bite of cereal, one prime for desertisland solitary. Big mixing bowl, half-gallon of milk, big spoon, and the whole box—one fell swoop. Don't even get me started about the milk at the bottom once all the cereal's scarfed up."

Tosi is the chef-founder and owner of Milk Bar.



DESERT-ISLAND CONDIMENT

"I'd have to go with Heinz ketchup, which I can't shake my love for despite its clear-cut toosweetness. My mother was mostly (and admittedly) a horrible cook, so there was always a lot of ketchup: scrambled eggs with ketchup, or spaghetti with ketchup, or rice with ketchup, or (kosher) lamb-shoulder-blade chops with ketchup, or meat loaf glazed with ketchup, or brisket of beef braised in ketchup. It's good for three meals a day, and while soy sauce or good vinegar both beat ketchup in this metric and would certainly both be functionally better to have on a desert island, I gotta go with the ketchup."

Finkelstein is a partner at Court Street Grocers.

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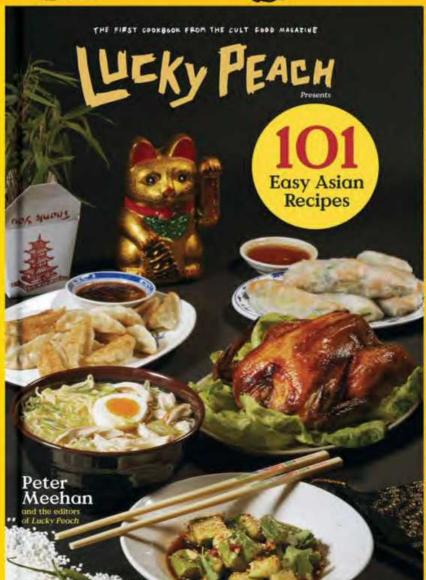
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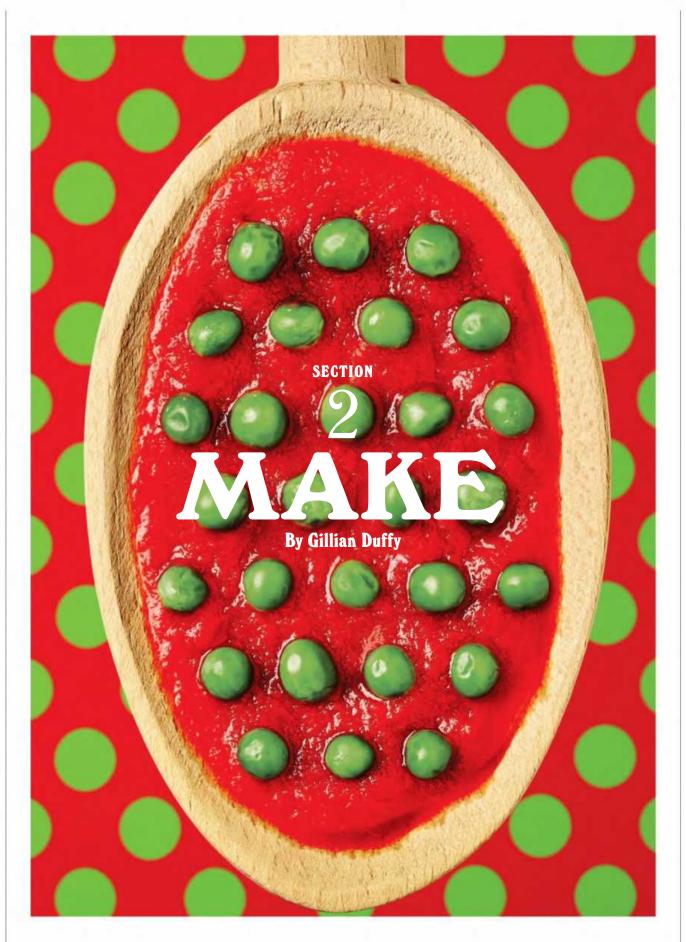
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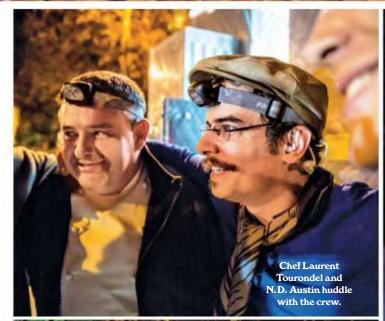
Laurent Tourondel

This is cool as hell,"

said Luka Sabbat—which means a lot coming from the 17-year-old model-slash-stylist-slash-filmmaker who was recently named "the Internet's Coolest Teenager" by *Complex* magazine.

Sabbat was standing in the middle of a candlelit sewer tunnel, having just returned from Paris Fashion Week, where he'd been attending shows and schmoozing with designers, and on this warm October night, in between preproduction for a film he's working on ("a true love story") and modeling gigs, he'd gathered six of his friends for a subterranean dinner party.

For the evening's festivities, Sabbat decided to mix two of his crews: as he put it, "a bunch of freaks who are my best friends," among them a group of downtown social-media-savvy fashion designers, including Kerwin Frost and Austin Butts (a.k.a. Asspizza), and his Kardashian-orbit friends, model Hailey Baldwin and singer Justine Skye. They were not told what they were doing or where they were going, only that they should wear clothes they didn't mind getting dirty.



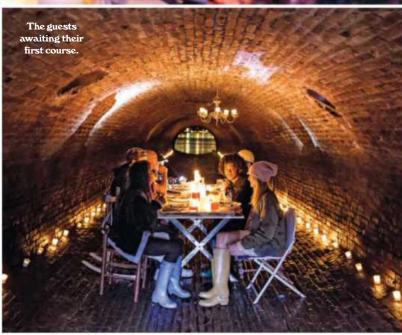












The guests arrived by van and were handed Hunter boots for the trip's final leg. "But I'm wearing velvet!" Skye yelled. With everyone booted up, N.D. Austin, professional daredevil and the evening's producer, led the group down a steep ravine to the abandoned sewer. "I have a personal delight in being inside tube-shaped things," Austin said of why he picked the site (the location will remain undisclosed). "The curves are elegant and comforting." Once at sea level, the group carefully traipsed through the tea-candle-lit tunnel toward a wooden table glowing

beneath a rickety chandelier. The teenagers were all handed a set of virgin Negronis. "This is the craziest dinner I've ever been to," Baldwin said. "Kendall would love this!"

Meanwhile, up in a mobile kitchen, chef Laurent Tourondel, formerly of BLT and now helming the recently opened L'Amico, was putting the finishing touches on dinner, a menu of soppressata and mushroom-truffle pizzas followed by seafood agnolotti and a whole roast pig. "I have cooked in the White House, Buckingham Palace, Élysée Palace, but I have never cooked in a New York sewer before," he said. Armed with flashlights and guided by a rope Austin had strung down the ravine, Tourondel and his team

lowered the trays of food to the table as Sabbat and his friends sipped their mocktails; jammed to "Reflection," from the Disney film *Mulan*, and "Can't Feel My Face," by the Weeknd; and actually talked to one another, after a no-phone rule was set in place. "I love Hailey and Justine," Sabbat later said, "but they are so about that Snapchat life."

Once dinner was over and dessert was served (amaretto-chocolate tartufo), Austin and his band, the Sunnyside Social Club, marched into the tunnel and serenaded the guests with a cover of "St. James Infirmary Blues" and sparklers. "The night," Sabbat said, "was literally lit."

The **Menu**

Virgin Negronis

Soppressata Picante Pizza

Mushroom and Truffle Pizza

Seafood Agnolotti

Roasted-Suckling-Pig Porchetta

Escarole, Radicchio, and White-Bean Salad

Pear-and-Cherry-Mostarda Bruschetta

> Amaretto-Chocolate Tartufo



Serving the seafood agnolotti.

Recipes for suckling pig and more, p. 89.







RACK OF LAMB HISTORIC Roasted and Raw Cauliflower With Raisins, Capers, and Hazelnuts Roasted Rack of Lamb With Boulangère Potatoes and Braised Lettuce Olive-Oil Cake With Mascarpone and Candied Orange Peel

BATTERSBY PREPARED BY WALKER Photographs by STERN **DOUGLAS** AND **FRIEDMAN** JOSEPH OGRODNEK A former flight attendant and her husband enjoying a romantic dinner in a building she never thought she'd see again.





Walker Stern



Joseph Ogrodnek

was so empty!" said Paula Grant, who, as a TWA flight attendant in the 1970s, worked out of the Eero Saarinen-designed terminal at JFK. Paula and her husband, Dr. James Grant, returned to the long-vacant terminal nearly 30 years after her last visit and just months before construction is set to begin on its reimagination as a hotel complex. The occasion was a special meal, courtesy of Joseph Ogrodnek and Walker Stern of Dover and Battersby. The couple (she is in her 70s, he in his 90s) ate recipes prepared

from the chefs' new cookbook, including rack of

т first, I was taken aback—it

lamb—"It's a romantic dish, as it is a good thing to share," said Ogrodnek. Afterward, Paula reminisced about the golden age of eating while airborne: "It was very formal! The passengers had a choice of entrée. They would have cocktails and hors d'oeuvre. They would have chateaubriand. We would make sundaes on dessert carts going down the aisle and serve cordials. We just kept feeding them! That's what TWA prided itself on." Twilight set in. The couple were served Battersby's olive-oil cake. After dinner was finished, the Grants poked around

the terminal one last time. Then they drove home, and the Port Authority security guards shut down the lights.

Recipes for salad, lamb, and cake, p. 96.

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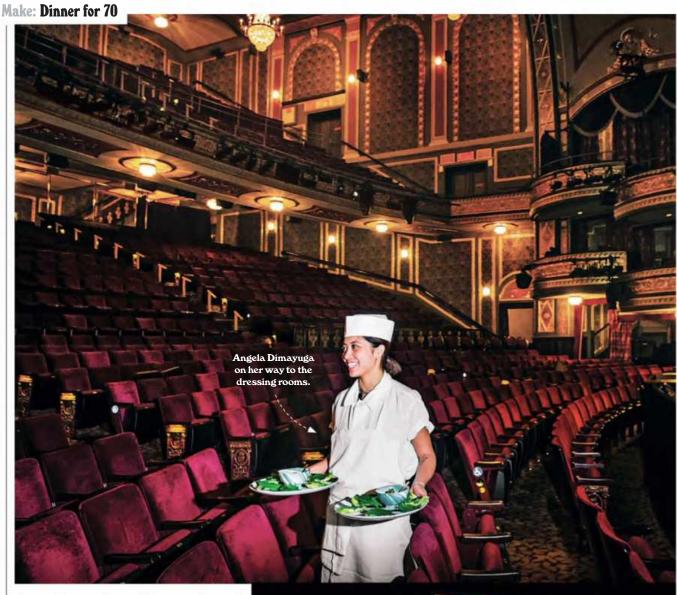
FOR THE CAST OF

'HAMILTON'

Photographs by

DINA LITOVSKY

Daveed Diggs, who plays the Marquis de Lafayette and Thomas Jefferson, changing out of his costume to eat.



Sunday matinée of *Hamilton*was over by 5:50 p.m.: the audience at

was over by 5:50 p.m.; the audience at the Richard Rodgers was clearing out; and Angela Dimayuga, executive chef of Mission Chinese Food, had just an hour to set up her buffet. The challenge: Create a pop-up restaurant in a theater foyer to feed a starving ensemble—and crew and everyone's guests—in a manner befitting the years-long hype of her and Danny Bowien's bicoastal restaurant sensation. "We normally have more time to serve buffet style," she said. "And we had to wait until the foyer was empty before anything could



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"It was a celebration," Dimayuga said. "I didn't see any dainty portions."

happen." So at 6:45 p.m., Dimayuga climbed the stairs to the top of the theater to offer an appetizer-Little Gem-lettuce cups with beef tartare and salmon roe—to the ensemble. Their plates were clean in seconds. One level down, the chef entered the dressing rooms of Renée Elise Goldsberry, who plays Angelica

Schuyler, and Daveed Diggs, who plays the Marquis de Lafayette and Thomas Jefferson. "Dancers do not eat beforehand," said Goldsberry. "So they are like animals ripping into the food." She took a plate of dumplings



Angela Dimayuga

in tuiles with a chile-vinegar dipping sauce.

'We're not supposed to eat in costume, but you have to do what you have to do," said Diggs.

Down in the foyer, the food was ready, and the crowd was, too. "It's a nicer version of what you can get at a buffet steam table," Dimayuga explained, meaning:

tea-fragrance rice, black kale with umeboshi, stir-fried cellophane noodles with pancit flavors, and 14-hour beef brisket with broccoli. Dimayuga carved the 15-pound hickory-smoked prime rib on a sanitized piece of shelf-the carving board had gone missing—and the meat

disappeared in ten minutes. Leslie Odom Jr., who plays Aaron Burr and must shoot and kill the musical's young, scrappy, and hungry protagonist show after show, found solace in his plate of stir-fried noodles. "I feel bad about it every night," Odom said. "You can wait your whole life for a show like this. I get back what I put in-with interest."

As the party started to wind down, Okieriete Onaodowan, who plays Hercules Mulligan and James Madison, filled up two Chinese-takeout boxes with rice and noodles. "I just hope I don't get it on my costume," he said.

Precipes for the meal, p. 94.



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Photographs by

BOBBY DOHERTY





Make: Foraged Wild Mushrooms for Four

"I knew David when he opened his restaurant, Bouley,

in 1987," said Alice Waters. "He had crates full of apples stacked in the entrance, and I have used that idea around the world." Waters is, to be clear, an endlessly influential chef in her own right, both in the context of her restaurant, Chez Panisse, and her nonprofit, the Edible Schoolyard Project, which allows publicschool kids around the country to work in and understand the gardens that make their food. The two have orbited each other for decades and met again this year. Bouley decided to honor Waters, and the 20th anniversary of her Schoolyard Project, in a way they could mutually appreciate: by cooking a meal.

The menu would span 11 courses, featuring one of Bouley's signature dishes, the Forager's Treasure of Wild Mushrooms, and using many of his so-called Building Blocks. (See recipes, page 100.) Bouley charted out the courses for the dinner (held at his event space, Bouley Botanical), and Waters stopped in ahead of the meal to check in on the preparations. At times, Waters would flip through a copy of her cookbook. ("Hard to remember recipes when you write a book several years before it is published," she said.) And later, Bouley would make a decision that only a seasoned chef would have the courage to make: to lob three courses from the 11-course menu in order to get his guests home before midnight. It's not obvious they would have minded.



A selection of mushrooms for Bouley's signature dish



Spritzing the mushrooms allows them to steam.



Foaming the garlic-almond soup.

Forager's Treasure of Wild Mushrooms

- Ib. wild mushrooms: florette, oyster, hen-of-the-woods, hajumji, buttercup, wild chanterelle, trumpet
- 2 tbs. olive oil
- Pinch of pain d'épice 2 shiitake mushrooms,
- quartered, in herb oil (see Building Blocks)
- 1/4 to 1/2 cup garlic-almond soup (see Building Blocks)
- 1 tsp. black-truffle paste2 tsp. parsley water
- (see Building Blocks)
 Comté and/or Parmesan
 cheese for grating
 Garnish: edible herbs
 or parsley



The mushrooms, mid-sauté





Bouley prepares the sardines for sautéing.



A plated arrangement of mushrooms and sardines



Adding the parsley water, one of Bouley's Building Blocks.



Bouley garnishes the plate with baby herbs and flowers.

Slice the larger mushrooms lengthwise, leaving the smaller ones whole. Heat 2 large skillets; add a little olive oil to each and set over medium-high heat. When oil is shimmering, add the mushrooms—the larger mushrooms in one pan and the smaller in the other. Cook mushrooms gently and turn over when they start caramelizing around the edges, and continue cooking until the texture changes. Add

shiitake mushrooms to the pan. Sprinkle with a little pain d'épice (anise, clove, cinnamon, nutmeg, juniper) and spray with water to steam a little. Season with salt and pepper. Meanwhile, season the sardines with salt and pepper and add to a hot pan, skin side down, and cook until the flesh changes color (3 to 4 minutes). Cut each fillet in half. Arrange the larger mushrooms in the middle of the plate, with the smaller ones around the perimeter, and add 2 sardine pieces to the middle of each plate. Take 1/4 cup garlic-almond broth, heat in pan, and foam with a stick blender. Drizzle the foam over the mushrooms. Dab black-truffle paste over the mushrooms and dot with parsley water. Sprinkle grated Comté and Parmesan cheese over the top. Garnish with small edible herbs or parsley.

Make: Foraged Wild Mushrooms for Four



... Preparing the brine.



Dredging the sardines in flour ...



... Then frying them ...



... And draining them ...



... Then adding them to the brine.



The sardines, completed.

Sardines Escabèche by alice waters

- 6 fresh whole sardines, filleted, or 12 sardine fillets
- 2 to 3 tsp. sea salt

BRINE:

- 1 tbs. olive oil
- $\frac{1}{2}$ yellow onion, sliced into thin half-moons
- 2 garlic cloves, sliced
- 1 celery stalk, sliced
- 1 cup Champagne vinegar
- 1 tbs. sugar

- 1 tsp. sea salt
- ¼ tsp. coriander seeds
- 14 tsp. fennel seeds
- 14 tsp. black peppercorns Pinch dried chile flakes
- 2 allspice berries
- 1 bay leaf
- 3 to 4 thyme branches
- ½ cup olive oil
- ½ cup all-purpose flour

Season the sardine fillets with the salt and let sit at room temperature while you begin the brine. In a skillet, heat the oil over low heat. Add the onion, garlic, and celery and cook until tender and translucent (about 10 minutes). Add 1 cup water, the vinegar, sugar, salt, and all the spices and herbs. Bring to a boil, turn off the heat, and let cool. Line a baking sheet with paper towels. Heat the olive oil in a skillet over medium heat. Dredge the sardines in the flour and fry in the hot oil until browned (3 to 4 minutes). Transfer to the baking sheet to drain and cool. Once the brine and fillets are both cool, lay the fillets in a container, pour the brine and vegetables over

them, and refrigerate. Let sit for a few hours or overnight. The sardines should keep for a week or so in the refrigerator. From her new book, My Pantry (Pam Krauss Books).

> Recipes for David Bouley's **Building Blocks**, p. 100.



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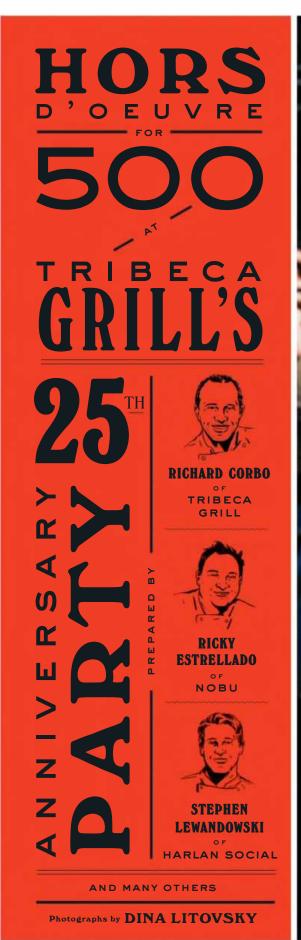


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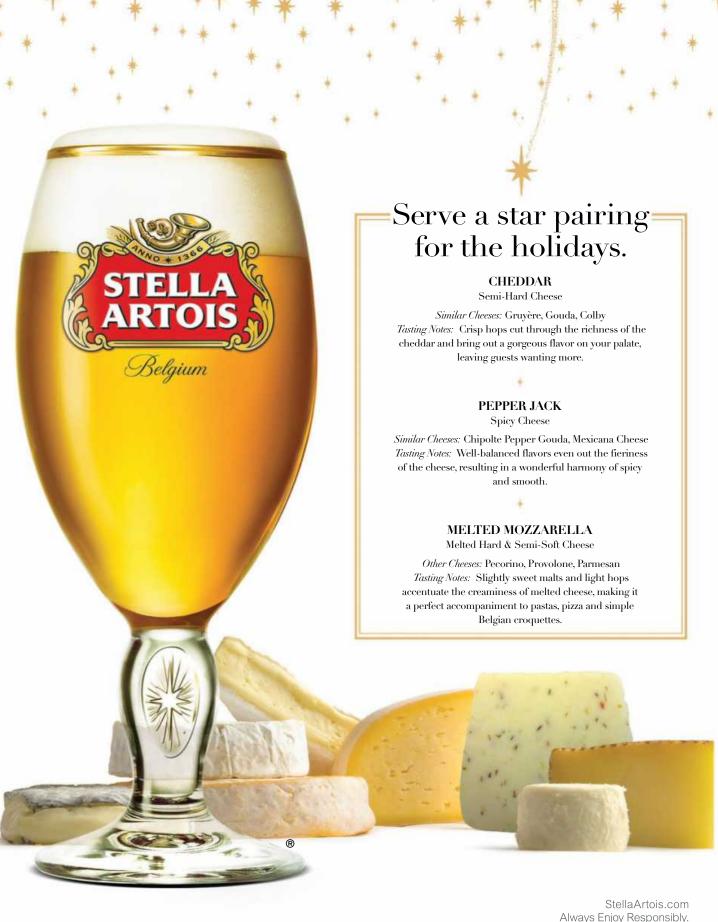
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The Menu

Ginger-and-Litchi Martinis

Butternut-Squash Soup

Fall Salad With Asian Dressing

Lotus Root Sautéed With Ginger

Steamed Arctic Char With Chives

Pan-Seared Duck **Breast With** Sautéed Brussels Sprouts and Chinese Chive **Blossoms**

> Chocolate Soup With Raspberries

pins out, she switched to her other life as a fashion designer.

By 6:45, the kitchen was organized, the candles lit. Feng had changed and was now ready for her first guest, who arrived early: Renée Price, director of the Neue Galerie. The others followed shortly, artists and architects and a mentalist-magician named Asi Wind.

(Feng's husband, Bill Kalush, is a magician himself and knows quite a few.) Gingerand-litchi martinis were served as guests congregated at the long kitchen counter; in the dining room, Kalush worked out a seating plan. At 8:15, dinner was served:

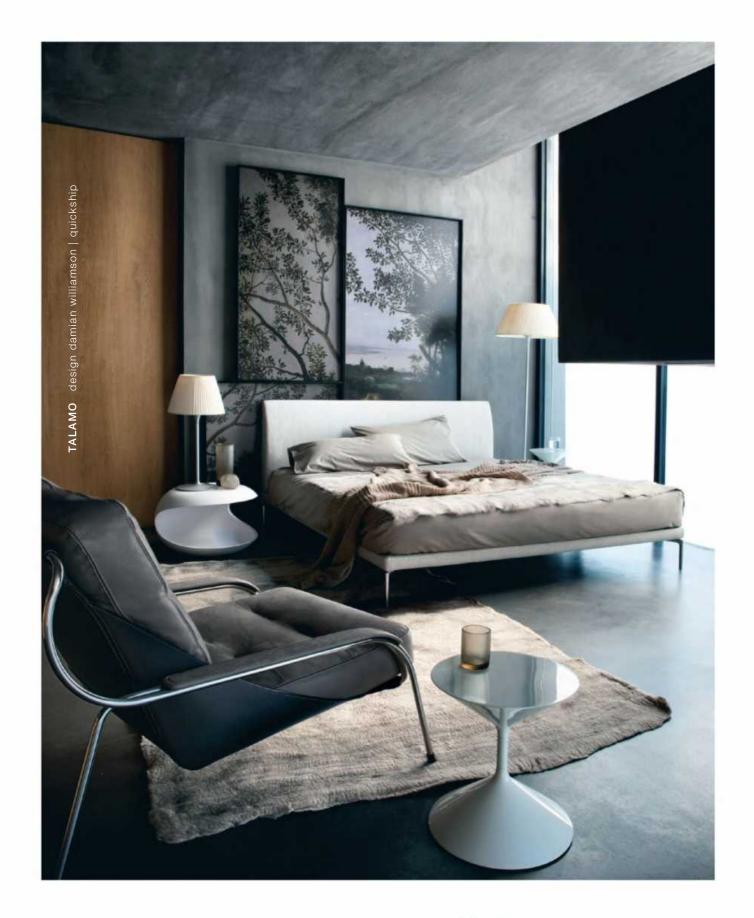


Han Feng

butternut-squash soup, fall salad with Asian dressing, lotus root sautéed with ginger, steamed arctic char with chives, and panseared duck breast. Feng alternated between the table and the kitchen to plate each dish.

At 11 p.m., the table cleared, Wind opened up a pack of cards. Just before midnight, he switched to a pair of Rubik's Cubes. Arms raised at his sides, looking forward, he solved each cube in about a minute: A small helping of how'd-he-do-that to send the guests on their way.

>> Recipes for the dinner, p. 90





Jeannie and Jim Gaffigan Patrick, 3, with Liège Waffles Michael, 4

Salted-Caramel Apple Pie

CHOCOLATE CREAM

PIE 5 Ki







NE SATURDAY afternoon, after Jim Gaffigan's five children had run off all their excess energy in the park, they found Dominique Ansel at their apartment, laden with boxes of his latest desserts.

Gaffigan, the comedian behind The Jim Gaffigan Show, knows from Ansel: He has rhapsodized about the chef's cult Cronut on his show. So when the chef showed up to feed sweets to Gaffigan's kids, Gaffigan brought an appetite, too.

Ansel, meanwhile, brought pies. "I wanted to do a team-building activity, so our staff had gone apple picking," said Ansel. "We had so many apples, we had to do something with them, so we announced a pie night at the restaurant. These are some of the pies we served."

Jim and his wife, Jeannie, both come from large families—Jim is one of six, Jeannie one of nine. "Once you have three children-what the hell?" Gaffigan said. "I am much more comfortable with five kids than when we had three. What do I needa boat?" The family displays its average age proudly. Near the front door, baskets are lined up for each child to store his or her jackets and gloves; three of the loft's bedrooms contain bunk beds; most rooms seem to feature enormous televisions.

As the kids filed in, Gaffigan directed them around the table. "It's like running a boardinghouse," he said. Then came the sugar: darkchocolate cream pie spiked with rum; lemon cream pie infused with thyme and topped with brown-sugar meringue; salted-caramel



Dominique

apple pie infused with bourbon and cider; and crunchy Liège waffles, with toppings.

Taking a big bite of waffle, Gaffigan proclaimed it even better than the Cronut. Unlike the Cronut, these treats are not available at Dominique Ansel Kitchen or Bakery, even for the hardiest line-waiter. Which is too bad for Gaffigan's routine: "I made a joke about doughnuts, and people sent me dozens of doughnuts." He paused. "I should make a joke about private jets."

>> Recipes for pies and waffles, p. 97.

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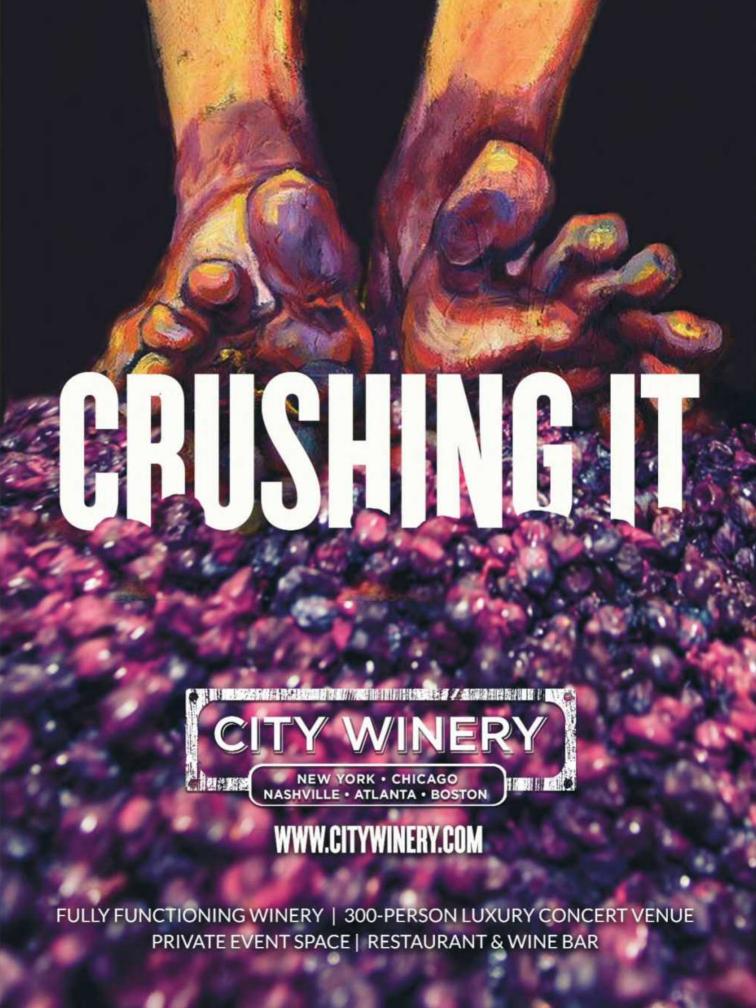
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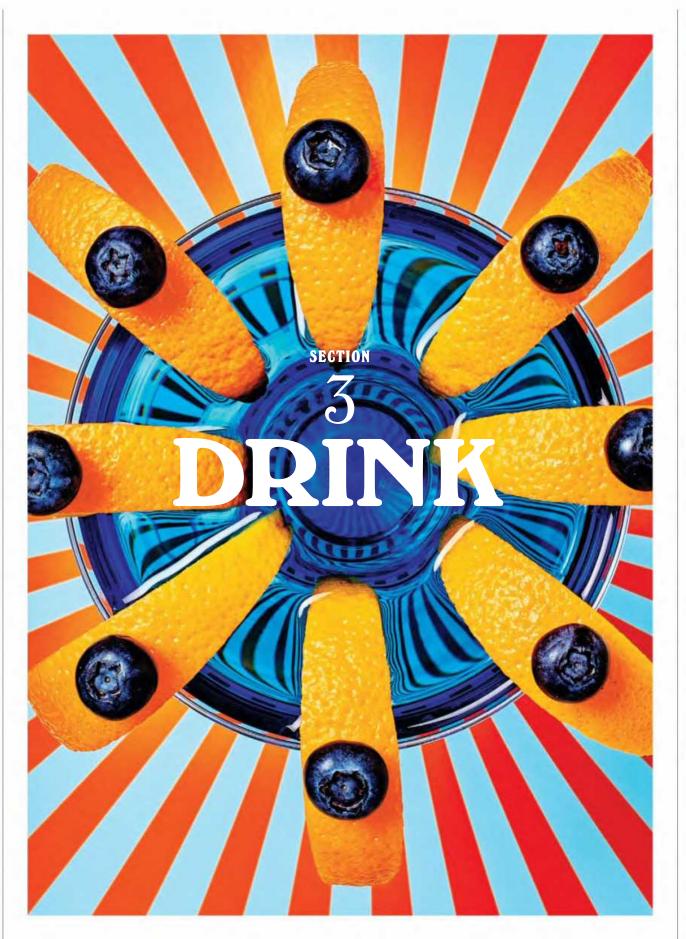


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WAYS TO BOOZE **UP YOUR GUESTS**

Beer, wine, and cocktail pairings from the professionals.

By Mark Byrne

Photographs by

BOBBY DOHERTY

Make Your Predinner Cocktail a Whiskeyless Manhattan ...

LAWRENCE GREEN, director of operations, Navy



➤ "The bitters of a Manhattan prepare the mouth and stomach for food; they actually open your mouth and then the palate to what you're about to eat. Our Lower Manhattan cocktails

are made without whiskey-even better before a meal, because alcohol dulls our palates. Just take some vermouth and then a selection of sherries to give you that big, full mouthfeel when you drink it."

NAVY'S LOWER MANHATTAN

2 oz. Antica $Formula\ vermouth$ 1 oz. fino sherry 1/2 oz. oloroso sherry 4 dashes aromatic bitters

Stir ingredients with ice and strain into an ice-filled rocks glass. Garnish with an orange peel.

... Or Swap Out Whiskey for Cognac in a Simple Sazerac

THOMAS CARTER, co-owner, Estela



You don't want to have a bunch of pots on the stove and then all of a sudden have to whip out a shaken cocktail. A Sazerac is good because it doesn't involve shaking. Rinse the glasses with your absinthe; once you stir the drinks, you don't have

to serve them with any ice. And there's no garnish. Serve this with vegetables and bagna càuda, the anchovy purée, as your guests start trickling in. I hate cheese to start. It's too satiating, and it coats your palate too much."

CARTER'S SAZERAC

1 tsp. simple syrup 2½ oz. cognac 2 dashes Peychaud's bitters1/4 oz. simple syrup 1 dash Angostura

1 oz absinthe

Mix ingredients in a shaker and strain into the absintherinsed glass.





3

Serve a Loire Valley Sparkling Wine With a Knifeful of Pâté...

IAN HOOD, sommelier, DBGB Kitchen and Bar



"I prefer sparkling wine to Champagne, and Perles Fines (\$18, weygandtwines.com) is 100 percent Cabernet Franc. You don't see it made into sparkling wine very often, and certainly not exported very much. It's made in the traditional Champagne method, but it really has the Cab Franc characteristics from this region-a lot of vegetable notes, like bell pepper, and an herbaceousness. It goes best with a country pâté."

4.

... And, Later, a Bottle of Sweet Bubbly With Ice Gream CHAD WALSH, beverage manager, the Dutch



"My guilty pleasure in the less-expensive-sparkler department is Bugey-Cerdon (\$19, Astor Wines & Spirits, 399 Lafayette St.; 212-674-7500). It sounds like bougie—and it is admittedly a little sweet—but it's the perfect thing with some Morgenstern's ice cream. That little bit of sweetness makes it a sort of standalone treat. I like to drink it out of a paper coffee cup."

5.

Snack on Peanuts With Tequila on the Rocks

ST. JOHN FRIZELL, owner, Fort Defiance



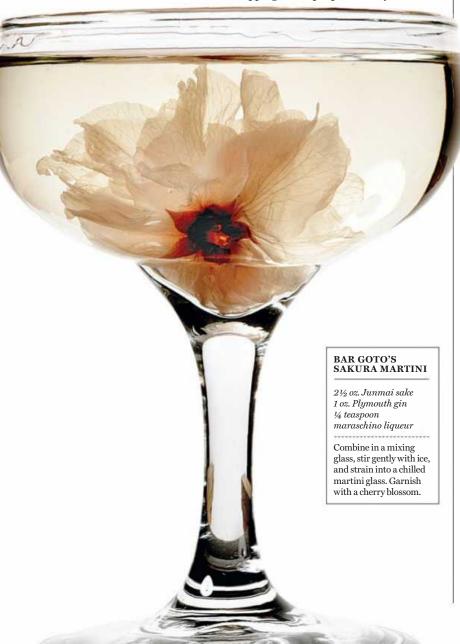
* "Chinaco (\$30 at Astor Wines & Spirits) is made in Tamaulipas, on the other side of Mexico from Jalisco, where Tequila is located. Its flavor is so clean and bright, it's like drinking aloe juice. Make it on the rocks-it's just too subtle for a margarita. It's good with a really simple classic Mexican botana, like jicama and cucumber with chile and lime. or roasted peanuts with chile and lime."

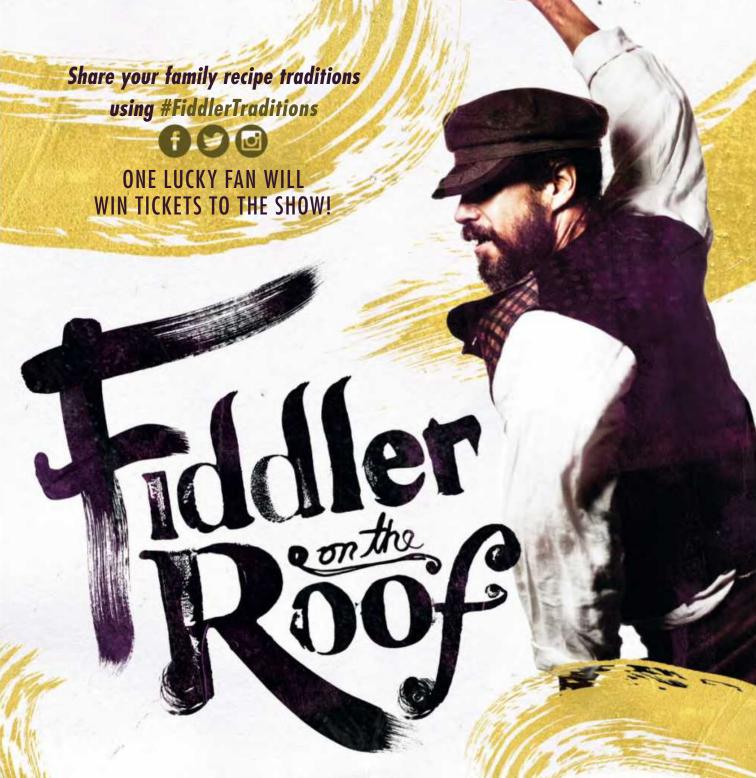
6.

Drop a Cherry Blossom Into a Saketini at a Hand-Rolled-Sushi Party

KENTA GOTO, owner, Bar Goto

*"If you want to make your guests go, 'Wow, what's that?,' garnish a saketini with edible flowers instead of cucumbers; it's like visual entertainment. I like using a cherry blossom—it should be available at the Japanese market (like Katagiri, 224 E. 59th St.; 212-755-3566). They are usually pickled in salt and then vacuum-sealed. In cocktails, you'll want to get rid of salt content; otherwise, the drink is going to lose its harmony. We toss them in boiling water to dissolve the salt. And while we do that, the flower opens up. I like to serve this when I throw hand-rolled-sushi parties. You basically prepare a whole pot of rice, a bunch of seaweed, and a bunch of different toppings. And people actually roll it."





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Turn a Good Lambrusco Into a Pitcher of Sangria

JOSHUA NADEL, executive beverage director. Bar Primi

* "Lambrusco sangria pairs well with good friends and good times. It's not meant to be overthought or subject to wine intellectualism. There is plenty of wine out there for that! Use great fresh juice and small-batch Italian liquori or vermouth. If you avoid crappy wine and sugary canned juices, that's what makes it extra tasty."

BAR PRIMI'S LAMBRUSCO SANGRIA

2¼ cups Ramazzotti amaro 3 cups blood-orange juice 4½ oz. simple syrup ½ cubed honeydew melon 1 750-ml. bottle Lambrusco 2 sliced blood oranges

Mix all ingredients except for Lambrusco. Let sit for 4 to 8 hours. TO SERVE: Add Lambrusco and pour in wineglasses over ice with skewed honeydew pieces and 1 slice of blood orange.

Pair Rye Whiskey With Beer Backs During the Game ... KENNETH MCCOY. partner, Ward III



"I'm really excited about Hochstadter's Straight Rye Whiskey (\$37 at Astor Wines & Spirits). It's really, really nice. Especially now, when it starts to cool down a little bit. This rye and some Miller High Life nibs, watching the game with

friends? To me, they just go hand and hand.'

... Or Mix It Into an Old Fashioned and Serve It With **Grilled Cheese**



"I take Angostura bitters and orange bitters, put it all into a mixing glass. A spoonful of simple syrup and a spoonful of brandied-cherry

juice. Then I put the rye on top, add ice, stir, and pour into a chilled rocks glass with an orange twist. It's very simple. Have it with a grilled cheese with Cheddar and sourdough. The sharpness of the Cheddar paired with the salt in the sourdough and the spice of the rye tie it all together like the Holy Trinity."

10.

Open a Large-Format Stoutata **Backyard Barbecue**

IAN HOOD



"There's something very fun and ceremonious about serving large bottles of beer. AleSmith Brewing Company, which is based in California, makes a great stout called Speedway Stout (\$13, Murray's Cheese Shop, 254 Bleecker St.; 212-243-3289). It's a Russian imperial, always vintage-dated, and it's so delicious. Even

for people who don't generally like dark beer, it just has a lot going for it, with this very dark kind of roastedmalt character, so any kind of charred meat goes really well with it."

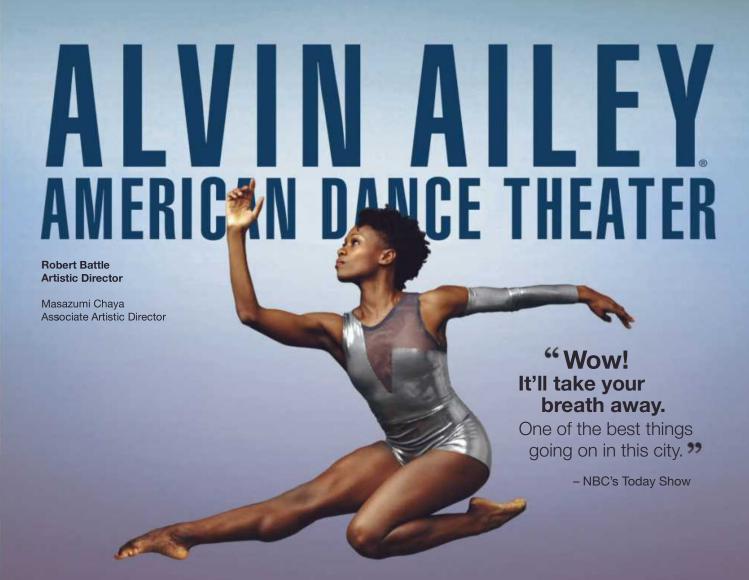
Class Up a Romantic Dinner With a Pair of French 75s

EMILY COLLINS, lead bartender. the Bar at the Baccarat



** "The French 75 is one of the easiest cocktails to make. You can put it in anything-a flute or even a wineglass. It's a quarter-ounce of simple syrup, a half-ounce of fresh lemon juice, and then a half-ounce of Grand Marnier Cuvée du Centenaire-you can use regular Grand Marnier

if you don't want to spend that much money. And then one ounce of Rémy Martin VSOP. Top with Ruinart Blanc de Blancs." (All available at Astor Wines & Spirits.)



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12.

Make a Boozy Slushy Without a Slushy Machine

Most accounts trace the origin of the Negroni Slushy-a kind of highestideal mash-up of a timelessly nostalgic treat and a bartender's favorite cocktailto a bar in Chicago called Parson's Chicken & Fish, which debuted it on its menu in 2013. By last year, variations of the recipe had spread to outposts in New York-Splitty in Fort Greene,

Mother's Ruin in Nolitaand this summer it seemed like you couldn't walk into a without seeing a slushy machine spinning slowly next to the cash register. (Frozen Negronis here and just about everywhere else.) Of course, just because bars use a special piece of machinery to ensure icy consistency doesn't mean you need to shell out for an slushy machine to make one at home. All you need

Secret Weapon



*** "Chartreuse is very impressive to people not generally accustomed to the bartending world. It's highproof, so you'll want to serve it with something fatty, something able

with a lot of spices. The Last Word is a great Chartreuse (\$31, Slope Cellars, 437 Seventh Ave., Park Slope; 718-359-7303) cocktail. It is crazy simple and so good."

LAST WORD

34 oz. gin

¾ oz. green Chartreuse

34 oz. maraschino 34 oz. fresh lime juice

Shake with ice and strain into a coupe glass.

DIY NEGRONI SLUSHY Blend at high speed, 2 oz. gin $2\ oz.\ sweet\ vermouth$ adding ice until the 2 oz. Campari mixture reaches $2\ oz.\ grape fruit juice$ desired consistency. 2 oz. orange juice Garnish with 2 cups ice orange slice. Serves 2.

bar or restaurant in Brooklyn there; Hemingway Daiguiris Omega OFS30 triple-hopper is a blender and a lot of ice.

13.

Show Up to the Party With a Zeitgeist-y Natural Wine

NORA O'MALLEY. partner, Lois



"Sommeliers love Abe [Schoener, founder of Scholium Project wines in California]; you can see his wines on some of the most important lists in New York. His Garden of Babylon 2013 (\$43 at Astor Wines & Spirits) is really special.

It's deep and funky. And it's good for bringing to a party because it goes with so many foods. It's almost like a blueberry pie-blueberry pie plus spice plus wood chips. So it can pair with meats or with something a little bit lighter, like poultry."

Deploy a Bartender's

NICK BENNETT. head bartender, Porchlight

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Wash Down Steak **Toasts With** Mezcal...

IVY MIX, partner, Leyenda



"Mezcal, like tequila, can be celebratory, and El Jolgorio (\$100 at Astor Wines & Spirits), a slightly offthe-beatenpath varietal, does a great single-agave

mezcal. Plus, the labels are amazing. Your guests will be like, 'Look at that bottle!' Pour an ounce into a traditional veladora (a little candleholder), then cook up some steak really rare, eat a piece over a Stoned Wheat Thin, and take a sip of mezcal. It's ridiculous.

... Or Use It to Spike a Bloody Mary and Serve It With Tacos

BRIAN BARTELS, director of bar operations, Bar Sardine

#"If you're making spicy tacos, it's best to pair them with something smoky, like a mezcal-spiked Bloody Mary. Do an ounce and a half of vodka and about four ounces of Clamato. I love how bold and roasted and meaty it is and that it kind of catches people off-guard. A half-ounce of soy sauce or teriyaki, which I like to use as a Worcestershire substitute. Definitely a half-ounce of citrus. And then a half-ounce of Del Maguey Vida Mezcal (\$37, Chambers Street Wines, 148 Chambers St.; 212-227-1434). And then a quarter-ounce of molasses to give it a little extra body and richness. Then hit it with a couple dashes of chipotle Tabasco for that smoked-pepper quality. And then, after you roll it a couple of times and drop it in the glass, hit it with a couple extra twists of fresh-ground black pepper—as opposed to cayenne. Garnish with a celery stick, Brussels sprout, and lemon wedge."



Splurge on Tomato Brandy for Dessert JUSTIN CHEARNO, wine consultant, Four Horsemen

** "After dinner, I really love—love—the eaux-de-vie from Laurent Cazottes (\$70 at Astor Wines & Spirits). He grows most of the fruit that he uses. They're really expensive, but the stuff is amazing. His tomato brandy is insane. Great, confusing, delicious, all at once.'



Drink a Lemongrass Beer With a Carton of Kung Pao Chicken **JUSTIN CHEARNO**

** "Brooklyn Sorachi Ace from Brooklyn Brewery (\$15, First Place Provisions, 414 Court St., Carroll Gardens; no phone) uses sorachi hops, which have all sorts of lemongrass notes. It is killer with spicy Szechuan foodanything with a chile."



Circle Back to Champagne As You're Doing the Dishes THOMAS CARTER

** "At the end of the night, when you're a bit soused, the last thing you want to do is mess around with a dessert cocktail. Charlot-Tanneux Champagne (\$46, Uva Wines, 199 Bedford Ave., Williamsburg; 718-963-3939) is still on the dry side, but it's generous, and goes with any kind of apple dessert. Not the best with chocolate, but it'll be fine.'

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20.

End the Night With a Jäger Shot

JANE DANGER, bartender, Mother of Pearl

"Jägermeister is an amaro, and a lot of amaro is pretty much already set-it's fortified with sugar and has 56 herbs and spices, so it kind of has a cocktail built into it. It goes well with heartier foods like fatty cheeses, goulash, sausages. And if you get a nice, dry pear eau-de-vie, and you put that in there as a split base, it's superseasonally appropriate. It's got all those warm spices, and the ginger-cinnamonanise-licorice thing, and the juicy pears. I like to do two-thirds Jägermeister to one-third eau-de-vie. Pre-batch it so you have it ready. Serve it warm, or you can give it a little stir, depending on your profile. I know a lot of people like Jägermeister chilled, but I like my amaros warm. But that's a personal preference. However you want to get down on it, I'm fine with that. Some people sip it. I shoot it."



Now Start
Things
Up Again
With
"Frog Legs"
Shots
and a
Conga Line

NIGO CANEVA, general manager, Señor Frog's

•• "The Frog Legs mixes vodka, a melon liqueur that makes it taste a little Caribbean, pineapple juice, and sweet-and-sour mix-that's a combination of lime juice and a touch of orange juice, which makes it a little bit more friendly. Use an ounce of vodka, a halfounce of melon liqueur, one ounce of pineapple juice, and a half-ounce of sweet-and-sour mix. You're going to mix it up, shake it up in a shaker, and then you're going to strain it into a four-ounce shooter glass. This shot is pretty popular when we do our conga lines."



Merry Coupon.

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The Recipes



LAURENT TOURONDEL'S DINNER

Mushroom pizza with truffle paste, Fontina cheese, and taleggio cheese

(Makes 8 pizzas)

PIZZA DOUGH

- 2 oz. fresh yeast or 2 tbs. dry yeast
- 7 cups unbleached King Arthur "00" flour
- 2 tsp. fine sea salt

PIZZA DOUGH: Combine the yeast with 1/4 cup of lukewarm water and ¼ cup of flour. Mix to a smooth paste, cover with a towel, and leave to rise for 30 minutes. Mound the remaining flour on a cool, dry surface, and make a well in the center. Pour the yeast in the well along with salt and 2 cups of water. Dip your hands in flour, work the ingredients together, and knead for about 10 minutes. If the dough is too sticky, work in a few more tablespoons of flour. When the dough is smooth and elastic, divide it into 8 equal pieces and shape them into balls. Leave the dough to rise under a cloth for 2 hours or until it has doubled in size, which means it's ready.

MUSHROOM TOPPING

- ¼ cup black-truffle paste
- 14 cup truffle oil
- 8 oz. taleggio cheese, cut into ½-inch dice
- 8 oz. Fontina cheese, cut into ½-inch dice
- 8 cloves garlic, thinly sliced
- 8 sage leaves, chopped
- 1 Spanish onion, thinly sliced
- 4 cups thinly sliced mixed mushrooms Freshly grated Parmesan as needed

Preheat the oven to 450 degrees. (500 degrees without a pizza brick.) Combine truffle paste and truffle oil in a small bowl and mix until fully combined. Stretch each pizza dough into a 10-inch round and place onto a floured pizza board. Arrange the cheeses evenly around each dough. Scatter the onion, garlic, and sage over the pizza, followed by a 1/2 cup of mushrooms. Transfer to the pizza oven or a pizza brick in the oven and cook about 10 to 15 minutes, until the dough is crispy. Finish each pizza with freshly grated Parmesan, sea salt, and 1 tablespoon of the truffle mixture.

Soppressata picante topping

- 2 cups canned San Marzano tomatoes Salt and freshly ground black pepper
- 1 tsp. dried oregano
- 1 lb. mozzarella
- 1 lb. spicy soppressata, thinly sliced Parmesan, grated as needed
- 2 tbs. fresh oregano leaves

Preheat the oven to 450 degrees. (500 degrees without a pizza brick.) Season the tomatoes with salt and pepper and blend into a slightly chunky purée with a blender or hand blender. Stretch each pizza dough into a 10-inch round and place onto a floured pizza board. Spread the tomato purée evenly around each dough. Season with the oregano, and break the mozzarella into small cubes and scatter over the pizza. Top with the soppressata and a light sprinkle of Parmesan. Transfer to the pizza oven or a pizza brick in the oven and cook about 10 to 15 minutes, until the dough is crispy. Top each pizza with oregano leaves and freshly grated Parmesan.

Seafood agnolotti with scallops, lobster, and shrimp in a lemon-mascarpone sauce

PASTA DOUGH

1½ cups "00" flour

- 2 tsp. salt
- 1 whole egg
- 3 egg yolks
- 1 tsp. olive oil

SEAFOOD FILLING

- 1 tbs. olive oil
- ½ Spanish onion, finely diced
- 1 celery stalk, finely diced
- ½ carrot, finely diced
- 1 tsp. salt
- ¼ tsp. pepper
- 8 oz. shrimp
- 3 oz. scallops
- 2 oz. heavy cream

SEAFOOD IN A LEMON-MASCARPONE SAUCE

- 1/2 cup white wine
- 1 cup heavy cream
- 24 Nantucket Bay scallops
- 24 rock shrimp
- 2 lbs. lobster meat, chopped into large chunks
- 1 cup mascarpone
- 4 tbs. butter
- ½ cup kale, blanched and chopped
- 2 lemons, zested and juiced
- ½ cup Parmesan, freshly grated

PASTA DOUGH: On a wood board or in a large bowl, combine the flour and salt; form a well in the center. Whisk together the whole egg, egg yolks, and olive oil, and put in the middle of the flour well. With a fork, slowly incorporate the flour into the egg mixture. Once all the flour is incorporated, knead by hand for 10 minutes; if the dough is dry and crumbly, add 1 tablespoon of water at a time (but no more than 3) until the dough forms a tight ball. Wrap in plastic and store overnight or at least 1 hour.

Unwrap the pasta and run it through the pasta-maker, folding each sheet over on itself before rolling it through each setting twice, until reaching the thinnest setting. As the sheet of pasta comes off the pasta-maker, lay it on a floured board and cut it into 3-by-12-inch rectangular sheets. Sprinkle flour lightly on each cut sheet and continue stacking sheets on top of each other. Cover with plastic wrap to protect the pasta

SEAFOOD AGNOLOTTI: In a medium-size sauté pan, heat the olive oil on low heat. Add the onion, celery, and carrot and slowly cook about 20 minutes, until the vegetables are very soft. Season with salt and pepper and cool. Place the shrimp, scallops, and cream in a food processor and blend for 3 minutes, until smooth. Transfer to a mixing bowl and stir in the sautéed vegetables. Season with salt and pepper and spoon into a piping bag.

Pull one sheet of pasta off the top of the stack. With a ½-inch nozzle, pipe a straight line of the seafood filling lengthwise on the pasta sheet about 1 inch from the edge closest to you. Fold the edge closest to you over the filling with a slight overlap, then press firmly to seal. Continue to roll to hide the seam, leaving about 1/4 inch of pasta on the top. Use the tips of your fingers to press the tube of pasta into equal-size sections about 1 inch in length, creating a seal between pockets of filling. Use a wheeled pasta cutter or a sharp knife to cut between each piece. Store in the freezer to prevent the dough from getting soggy from the filling.

COOKING THE AGNOLOTTI: Bring a large pot of salted water to a boil. Place a pasta strainer inside the pot. In a large-size sauté pan, bring the wine to a boil and cook for 2 to 3 minutes, then add the heavy cream and return to a boil. Add the scallops, shrimp, and lobster and cook about 4 to 5 minutes, until the seafood is done. Stir in the mascarpone and butter. Add the kale, and lemon zest and juice to taste, and remove from the heat. Cook the agnolotti in the boiling water until al dente, about 3 to 5 minutes. Transfer the pasta to the sauce, finish with Parmesan, and toss to coat. Season with salt and pepper. Arrange the pasta on the plate and garnish with a small amount of remaining lemon zest.

Roasted suckling pig porchetta with pear-cherry mostarda

BRINE

- 2 gallons water
- 1½ cups kosher salt
- 1 cup dark-brown sugar
- 24 sage leaves
 - 2 rosemary sprigs
 - 1 tbs. fennel seed
 - 1 head garlic, halved
- ½ bunch thyme
- 1 tbs. whole black peppercorns
- 1 10-to-12-lb. suckling pig (ask your butcher to debone the pig whole with head on; available from Esposito Meat Market)

STUFFING

- 10 cloves garlic, chopped
- 1 onion, chopped
- 1 tbs. fennel seed
- 10 sage leaves, chopped
- 4 bay leaves, chopped
- 4 rosemary sprigs, leaves chopped
- 10 thyme sprigs, leaves removed
- ½ tbs. freshly ground black pepper
- 1 tbs. sea salt
- 2 pears, diced and peeled

WHITE-BEAN SALAD

- 1 cup pancetta, cut into ½-inch pieces
- 2 cups Treviso radicchio, cut into small pieces
- 2 cups escarole, cut into small pieces
- 1½ cups cooked white beans
- 1 cup parsley, roughly chopped
- 1 red onion, thinly sliced
- ½ cup olive oil
- 2 tbs. red-wine vinegar
- Salt and freshly ground black pepper

PEAR-CHERRY MOSTARDA

- 2 tbs. dried cherries
- 1 tbs. yellow mustard seeds
- $\frac{1}{2}$ cup dry white wine
- 1 lemon, zest only
- 1 tbs. sugar
- 2 tbs. red-wine vinegar
- 2 Bartlett pears, peeled and diced
- 8 1-inch-thick slices toasted ciabatta

TO BRINE AND STUFF THE SUCKLING PIG: Two days before you plan to serve this dish, prepare an ice bath. In a large pot (minimum 5 gallons), bring all the brine ingredients to a simmer, stirring until well combined. Remove from heat and place in the ice bath to cool. Strain brine, and once cool, add the suckling pig, ensuring that it is completely submerged. Cover and refrigerate overnight or at least 6 hours. Remove the pig from the brine and pat dry. Place on a rack over a large rimmed baking pan and allow the pig to dry in the refrigerator for 12 hours. Combine all the stuffing ingredients in a large bowl. Lay the pig skin side up and score the skin with a sharp knife. Rub the stuffing mix over the whole cavity of the pig. Roll the pig into an even log, folding the tail under to seal. Tie every inch of the pig with butcher's twine from tail to head.

TO COOK THE SUCKLING PIG PORCHETTA: Preheat the oven to 300 degrees. Place pig on a large baking sheet with a V-rack or turkey rack and roast for 2 to 2½ hours, basting pig with pan juices every half-hour, until the internal temperature reaches 160 degrees. Increase the temperature to 500 degrees and bake for an additional 20 to 30 minutes or until the skin is blistered and very crisp. Loosely cover with aluminum foil and allow the pig to rest for 15 to 20 minutes.

THE WHITE-BEAN SALAD: In a large pan over high

heat, render and crisp the pancetta for about 8 to 10 minutes. Remove the crispy pancetta pieces and reserve. In a large bowl, combine the hot pancetta with all the remaining salad ingredients and season with salt and pepper.

THE PEAR-CHERRY MOSTARDA: In a small pot set over medium heat, combine dried cherries, mustard seeds, white wine, lemon zest, sugar, and redwine vinegar and bring to a boil. Continue to boil until cherries are plump and rehydrated, about 3 to 4 minutes. Add the pears and reduce to a simmer. Continue to cook for about 15 minutes or until the pears are tender. Remove and hold warm.

TO SERVE: Place a small amount of the warm whitebean salad on each plate, and top with a thick slice of porchetta, cutting it with a serrated knife; spoon some of the pan juices over and around the pork. Finish with a crostino of toasted country bread topped with the pear-cherry mostarda.



HAN FENG'S DINNER

Butternut-squash soup

- 3 medium-size butternut squash, halved lengthwise
- 2 to 3 cups chicken stock (preferably homemade—see recipe below)
- 1 to 2 cups half-and-half Sea salt and white pepper Garnish: cubes of apples, roasted pumpkin seeds, finely sliced chives, heavy cream

Preheat the oven to 425 degrees. Leave all the seeds in the squash and place squash cut side up on a baking sheet. Bake in the oven for about 1¼ hours or until the top is golden brown in places. Put the chicken stock in the bowl of a blender, preferably a Vitamix; add the squash, including skin and seeds; and purée until smooth. Add half-and-half and more stock to thin the purée to desired consistency for the soup (this might have to be done in batches). Season to taste with salt and pepper. Reheat in a saucepan before serving. Garnish each soup bowl with the apple and roasted pumpkin seeds, ladle in the soup, and sprinkle chives and a swirl of cream over the top.

CHICKEN STOCK

- 1 chicken, cut into pieces
- 1 finger of fresh ginger, peeled and sliced
- 1 onion, peeled and sliced

Place all the ingredients in a large pot and cover with water, bring to a boil, and simmer gently for 1½ hours. Strain the stock through a sieve set over a saucepan. Season to taste with salt and pepper.

Mixed salad with Asian vinaigrette

DRESSING

½ cup Kressi aux herbes Swiss vinegar (available at Zabar's)

- 2 tbs. Chinese soy sauce
- 1 tsp. honey citron tea (available from Korean markets—honey can be substituted)

SALAD

- 5 handfuls mesclun
- 4 persimmons, peeled and thinly sliced
- 4 tangerines, peeled and separated
- 1 pomegranate, seeds separated

DRESSING: Mix all the ingredients in a bowl. SALAD: Set the mesclun on each plate, arrange the persimmon slices and the tangerine segments around the edge, and sprinkle with pomegranate seeds. Drizzle dressing over the salad.

Steamed arctic char

- 10 4-oz, arctic char fillets
- 1½ cups soba tsuyu dipping sauce (available at Sunrise Mart)
- ½ cup chopped chives

Place fish in steamer basket and set over 180-degree water or in a steam oven; steam for 6 to 7 minutes. Place each fillet in a shallow bowl, pour 2 tablespoons of sauce around the fish, and sprinkle 1 tablespoon of chives over the top.

Pan-seared duck

- 5 to 6 duck breasts, depending on size Maldon sea salt and black pepper
- 3 tbs. butter
- 4 to 5 thyme sprigs
- 2 garlic cloves, smashed, plus 1 clove, minced
- 3 bunches Chinese chive flowers (available at Chinese markets)
- 11/2 lbs. baby Brussels sprouts, finely sliced

Pat the duck breasts dry with a paper towel and score the skin lengthwise with cuts about 1/2 inch apart (do not penetrate the flesh). Season the duck breasts generously with sea salt and black pepper and set aside on a tray for 1 hour. Arrange the duck breasts skin side down in 2 cold skillets set over medium heat. When they start to sizzle, reduce heat to low and cook for 25 to 30 minutes. Remove the duck fat from the pan with a basting bulb and reserve for later. Add 1 tablespoon butter, thyme, and the smashed garlic to the pan. Increase the heat to high and baste the duck breasts, then turn them over and cook for 1 minute. Remove to a rack and allow them to rest for 1/2 to 1 hour. Set the pans aside to use later for the vegetables. Preheat the oven to 450 degrees. Set the duck breasts on a large baking sheet and cook for 5 minutes. Slice and serve. Meanwhile, add Brussels sprouts and minced garlic to duck skillet, and stir-fry until just starting to brown but still crispy, adding more of the reserved duck fat if necessary. Set the other duck skillet over medium heat and add the Chinese chive flowers. Sauté, stirring occasionally, until a little brown starts to appear on the chives.

Chocolate soup

400 grams Barbero 75 percent dark chocolate (available at Eataly)

- 24 oz. heavy cream Pinch of Maldon sea salt
 - Pinch of ground Sichuan peppercorns
- 6 oz. raspberries
- 2 boxes of pansy flowers (available at Eataly) Break up the chocolate and set in a double boiler.

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MAKE

Add cream and melt slowly; stir occasionally. When chocolate and cream are combined, stir in salt and Sichuan pepper. Serve in small teacups and garnish with raspberries and pansy flowers.



TRIBECA GRILL DINNER

Bourbon-glazed pork ribs with pickled-vegetable salad

Stephen Lewandowski, Harlan Social (Serves 8)

RIBS

3 racks St. Louis-cut pork ribs Salt and freshly ground black pepper

RIB MARINADE (Yields 2 cups)

- ½ cup fresh thyme leaves
- 1 cup scallions, tightly packed
- 8 cloves garlic
- 1 Scotch-bonnet pepper
- 2 oz. white vinegar
- 2 oz. soy sauce
- 2 tbs. paprika
- 1 tbs. freshly ground allspice

BOURBON GLAZE

- ½ cup packed light-brown sugar
- 4 oz. bourbon

RIB MARINADE: Pulse all ingredients in a food processor until a smooth mixture forms.

RIBS: Season ribs liberally on both sides with salt and pepper. Rub with marinade (roughly 3 ounces per rack), cover with plastic wrap, and allow to marinate in the refrigerator for at least 24 hours. Pat the marinated ribs dry. To impart a smoky flavor, grill over charcoal for 4 to 5 minutes per side on high heat. Preheat oven to 300 degrees. Place a resting rack on top of a half-sheet tray and transfer the ribs to the rack (2 trays might be needed). Place tray in oven, fill the bottom of the tray with water, and cook the ribs for 2 hours or until tender. Increase the heat to 350 degrees and brush the ribs liberally with the bourbon glaze. Return to the oven for 10 minutes, remove from oven, and repeat glazing. Slice ribs and serve with pickled-vegetable salad.

BOURBON GLAZE: Melt sugar in 2 ounces of water in a saucepan at medium heat. Remove pan from heat and stir in the bourbon. Return to stove over low heat and simmer for 10 minutes.

PICKLED-VEGETABLE SALAD

- 2 cups white-wine vinegar
- 2 tbs. salt
- ½ cup sugar
- 1 tbs. whole allspice
- ½ cup baby candy-stripe beets, thinly sliced
- ½ cup baby gold beets, thinly sliced
- ½ cup thin carrot strips (use a vegetable peeler)
- 1 small red onion, thinly sliced
- 3 tbs. whole-grain mustard
- 1 lemon, juiced

- 4 tbs. extra-virgin olive oil Salt and freshly ground black pepper
- ½ cup celery, thinly sliced
- 1 cup celery leaves
- 1 cup parsley leaves

In a medium saucepan, bring the vinegar, salt, sugar, and allspice to a boil. Place beets, carrots, and onion in separate small bowls and pour about 4 ounces of the hot pickling liquid into each. Cool, cover, and refrigerate for 3 to 4 hours. Whisk the mustard, lemon juice, and olive oil together in a bowl and season to taste with salt and pepper. Drain the vegetables and place in a large mixing bowl with celery, celery leaves, and parsley. Add the mustard dressing and toss to combine.

Gemelli with cauliflower, saffron, and golden raisins

Richard Corbo, Tribeca Grill (Serves 10 to 12)

SAFFRON SOFFRITTO

- 1 cup finely diced onion
- 11/2 cups fennel, finely diced
- 3 tbs. butter
- 1 pinch chile flakes
- 1 pinch saffron
- 5 garlic cloves, thinly sliced Salt and freshly ground black pepper

GARLIC CRUMBLE

- 2 cups plain Italian-style bread crumbs
- 2 tsp. salt
- 4 tsp. mustard powder
- 2½ tbs. garlic oil (prepared by puréeing 1 clove of garlic with 6 oz. extra-virgin olive oil in a blender)

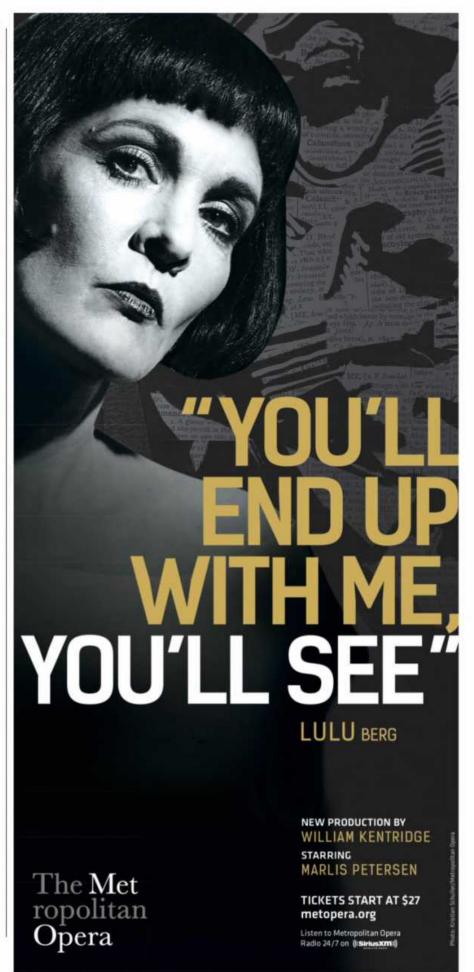
CAULIFLOWER PASTA

- 2 heads cauliflower, broken down into bite-size florets
- ½ cup extra-virgin olive oil Salt and freshly ground black pepper
- ²/₃ cup golden raisins
- 1½ pounds gemelli pasta, dry
- 3 sticks butter
- 4 to 5 cups vegetable stock
- 1 cup loosely packed parsley, chopped or cut into a fine chiffonade
- 1 cup Pecorino Romano, finely grated

SAFFRON SOFFRITTO: Sweat all ingredients except garlic on low; cover with a lid to trap steam to avoid caramelizing. Cook for 45 minutes without allowing the vegetables to color, or until the onions and fennel are totally soft. Add the garlic, cover, and cook for an additional 15 minutes. Reserve.

GARLIC CRUMBLE: Preheat the oven to 350 degrees. In a bowl, mix all the ingredients until well combined, tip onto a parchment-lined sheet pan, and bake for 4 minutes. Remove from oven and stir the bread crumbs to toast evenly, then cook for another 4 minutes. Set aside to cool.

CAULIFLOWER PASTA: Preheat the oven to 425 degrees. Toss the cauliflower with the olive oil, salt, and pepper on 2 baking sheets and roast in the oven for 7 to 10 minutes or until the cauliflower has a little color and still some bite. Set aside to cool. Boil the water for the pasta and salt aggressively so the water is pleasantly salty to the taste. Use 1 to 2 cups of the boiling pasta water to rehydrate the raisins in a bowl for 10 minutes. When you're 10 minutes from serving your pasta, cook the gemelli until al dente, typically 4 to 5 minutes for this shape. In a







large pasta pot set over high heat, melt the butter and sauté the cooked pasta with the cauliflower florets, the vegetable stock, the raisins, and the soffritto for 2 to 3 minutes until cauliflower is glazed and the stock has thickened. Remove from the heat and add the parsley and grated cheese. Distribute the pasta evenly between 10 to 12 dinner bowls. Finish generously with the garlic crumble and serve

Salmon anticucho skewers

Ricky Estrellado, Nobu New York (Yields 12 skewers)

RED ANTICUCHO SAUCE

- ¼ tsp. dried oregano
- 1 tbs. aji panca (red-chile paste)
- 5 tbs. plus 1 tsp. Japanese sake
- 3 tbs. pus 1 tsp. rice vinegar
- 1 tbs. finely grated garlic
- 1 tsp. ground cumin
- 1 tsp. freshly ground black pepper
- 2 tsp. sea salt
- 3 tbs. plus 1 tsp. grapeseed oil

YELLOW ANTICUCHO SAUCE

- 1 tbs. aji amarillo (yellow-chile paste)
- 5 tbs. plus 1 tsp. rice vinegar
- 2 tbs. soy sauce
- 1 tbs. lemon juice
- 1 tbs. yuzu juice
- 3 tbs. plus 1 tsp. grapeseed oil

SALMON SKEWERS

- 1 lb. fresh skinless salmon, cut into 1-inch cubes
- 12 small wooden skewers, soaked in water Salt and freshly ground black pepper to taste Olive oil for grilling

Garnish: 2 tbs. chopped chives

RED ANTICUCHO SAUCE: Crush oregano in a mortar to release the aroma. Combine in a bowl with all ingredients except oil. When sea salt is dissolved, add oil a little at a time.

YELLOW ANTICUCHO SAUCE: Combine all ingredients in a bowl and mix well.

SALMON SKEWERS: Thread the salmon cubes onto the skewers, season with salt and pepper, and drizzle with a little olive oil. Grill the skewers over high heat, or on a cast-iron griddle pan, for 2 to 3 minutes until halfway cooked. Dip each salmon skewer in the red anticucho sauce, return to grill, and cook to medium (another 5 to 6 minutes). Put the skewers on individual plates and drizzle with yellow anticucho sauce and garnish with chopped chives.



ANGELA DIMAYUGA'S BUFFET

Tea-fragrance rice

- 3 tbs. Japanese breakfast tea or other black tea
- ½ stick butter
- 1 cup white onions, finely diced
- 6 cups steamed jasmine rice (2 cups raw)

Kosher salt to taste 3 tbs. Italian pine nuts, toasted

In a small saucepan, toast tea until fragrant. When cool, grind to a fine powder with a mortar and pestle or in a coffee grinder. Melt the butter in the saucepan set over medium-high heat, then add the onion. Bring to a very low simmer and cook slowly for about 15 minutes with a lid on (do not allow the onion to color). The onions are ready when they melt in your mouth. In a mixing bowl, combine the hot jasmine rice, the ground tea, and the butter-and-onion mixture. Season with kosher salt to taste. Combine thoroughly; the tea will have a beautiful fragrance and texture in the rice. Garnish the top of the rice with the pine nuts.

Black kale with umeboshi

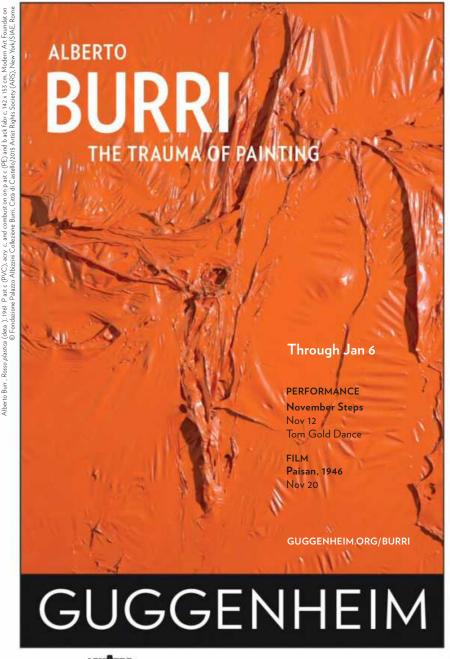
- 2 tbs. Sicilian olive oil
- 2 bunches lacinato or black kale, stems removed, cleaned and roughly cut
- 8 thin slices lotus root (or water chestnuts)
- 2 tbs. crushed umeboshi plums
- 10 thin slices of firm plum Maldon sea salt

In a hot wok or sauté pan, add 1 tablespoon of olive oil and the black kale and lotus root. Add 34 cup water to steam and cook over high heat for about 2 minutes, stirring occasionally. The kale should still have some bite. Add the umeboshi plums and season with salt, stirring until they make a broth with the water. Transfer to plate and garnish with remaining olive oil, the plum slices, and Maldon salt.

Stir-fried cellophane noodles with pancit flavors

- 1 tbs. grapeseed oil
- 8 oz. pork belly cut into thin 1-inch pieces
- 4 oz. shrimp
- 1/2 white onion, thinly sliced
- ½ cup carrots, thinly sliced on the bias
- $\frac{1}{2}$ cup celery, thinly sliced on the bias
- ½ tsp. grated garlic
- 1/4 cup chicken broth
 - Freshly ground black pepper
- 1 pack wide cellophane noodles, soaked in water a day ahead (or 8 oz. fine cellophane noodles)
- 1 tsp. Three Crabs fish sauce
- 1 tsp. soy sauce
- 1 tbs. fried garlic, thinly sliced
- 1 tbs. thinly sliced scallion
- 1 egg cooked for 6 minutes
- 1 lemon wedge, seeds removed

Bring a 4-quart saucepan of water to a boil. Set a hot wok or large sauté pan over medium-high heat. Add the oil, then the sliced pork, and cook for 1 minute. Add the shrimp and cook for another minute. Add the onion, carrot, celery, and garlic, and cook for 1 or 2 more minutes. Season with copious amounts of freshly ground black pepper. While searing in the wok, quickly blanch the cellophane noodles in the boiling water, drain, and add to sauté pan. Toss vigorously and season with fish sauce and soy sauce. Transfer noodles to a plate and lay flat. Garnish



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with fried garlic and scallion. Cut egg in half and lay on top of noodles. Season with more black pepper. Garnish with a lemon wedge.

Broccoli beef brisket

- 2 lbs. brisket (the fattier side is best) Salt and freshly ground black pepper to
- 2 tbs. neutral oil (grapeseed or canola)
- 2 tbs. Sicilian olive oil
- 1 tbs. grated garlic
- 1 tsp. fermented black bean
- 2 lbs. Chinese broccoli, cut into 2-inch pieces (regular broccoli can be substituted but florets should be cut in half lengthwise)
- 1 tbs. oyster sauce
- 2 tbs. toasted white sesame seeds
- 2 tbs. flaxseeds

Overnight or 14 hours before serving, preheat oven to 210 degrees. Season the brisket with plenty of salt and pepper. In a hot sauté pan, add oil and sear the brisket on every side until very brown (about 5 minutes). While hot, tightly wrap the meat in 3 layers of plastic wrap and finish off with a layer of aluminum foil, making sure the meat is sealed in to stop the juices escaping. Place the beef on a sheet pan in the oven, and cook slowly in the plastic and its own juices for 12 to 14 hours. The next day, keep the beef on your sheet tray and open the package. (We call this the poor man's sousvide at Mission Chinese Food.) You've successfully slow-cooked brisket in its own juices. Save the juices for the next step; they are very precious. Slice the meat against the grain into 1/2-inch slices. Arrange on a plate. The meat should be jiggly, and the fat should melt in your mouth. In a hot sauté pan or wok, add olive oil and quickly sauté the garlic and the fermented black beans. Toss in the Chinese broccoli and sauté for 2 minutes, then add the reserved beef cooking liquid and optional 1/4 cup of water to steam. The broccoli should be bright green; the stalk should still have a nice crunch. Season with salt. Transfer broccoli from the pan to top the brisket. Drizzle oyster sauce on top of the Chinese broccoli and sprinkle with flax and sesame seeds. Drizzle more olive oil to finish.



BATTERSBY DINNER

Roasted and raw cauliflower with raisins, capers, and hazelnuts

(Serves 2)

1/2 head cauliflower, about 3/4 pound ½ cup extra-virgin olive oil

- 1/2 tbs. freshly squeezed lemon juice
- 1 tbs. colatura or fish sauce
- ¼ cup raisins, soaked in warm water for 5 minutes, then drained
- 1/4 cup coarsely chopped toasted hazelnuts
- 2 tbs. thinly sliced red onion
- 1/4 cup peeled, thinly sliced celery
- 1½ tsp. brine-packed capers, drained
- ²/₃ cup loosely packed flat-leaf parsley leaves Kosher salt and freshly ground black pepper

Cut off and discard the stem and core of the cauliflower. Trim 1/4 of the head into very small pieces; you should have about 1/3 cup. Trim the rest into medium pieces; you should have about 1 cup. Heat 1/3 cup of the olive oil in a medium-size, heavy pan until shimmering. Add the medium pieces of cauliflower and cook until golden brown (5 to 6 minutes), turning the pieces as they brown. Use a slotted spoon to transfer the cauliflower to a large heatproof bowl, discarding the oil in the pan. Add the small raw cauliflower pieces to the bowl, then the remaining olive oil, lemon juice, colatura, raisins, hazelnuts, onion, celery, capers, and parsley. Season with salt and pepper, toss well, and serve.

Roasted rack of lamb with boulangère potatoes and braised lettuce

BOULANGÈRE POTATOES

- 2 large Yukon Gold potatoes Kosher salt
- 1 tbs. extra-virgin olive oil
- 14 cup diced smoked bacon
- 3 cloves garlic, smashed with the side of a chef's knife and peeled
- 1/2 Spanish onion, cut into small dice About 2 cups chicken stock, preferably

LAMB

- 2 plum tomatoes
- 3 tbs. extra-virgin olive oil Kosher salt
- Pinch of sugar
- 1 small 8-bone rack of lamb, Frenched by your butcher Korean chile powder or piment d'Espelette
- 1 tbs. lemon juice
- ½ cup chicken stock, preferably homemade
- 1 tbs. unsalted butter
- 1 head Boston lettuce, outer leaves removed, heart halved

BOULANGÈRE POTATOES: Cut each potato into 11/2inch slices and punch out circles with a 2-inchround cutter. Rinse the disks under cold running water to wash off any excess starch. Pat dry with paper towels, season generously with salt, and let rest for 10 minutes to absorb the salt. Preheat the oven to 300. Heat the olive oil in a wide, deep sauté pan over medium-high heat. Add the potatoes and cook until lightly browned on both sides, about 5 minutes per side, turning them over with a spoon. Add the bacon and cook, stirring occasionally, until it is crispy and most of its fat has rendered (about 6 minutes). Carefully pour off any excess fat from the pan, then add the garlic and onion. Season with salt and pepper and cook, stirring, until they are lightly caramelized (about 4 minutes). Pour in enough stock to come halfway up the sides of the potatoes, bring to a simmer, cover with a lid, and cook in the oven just until the potatoes are tender to a cake tester or knife tip (about 15 minutes). Remove the potatoes from the oven. They can be used right away or refrigerated overnight when cool.

LAMB: Preheat the oven to 275. Peel the plum tomatoes, halve, and remove the pulp. Set a piece of aluminum foil in a baking sheet, brush with oil, add tomatoes cut side up, and season with salt and sugar and drizzle with olive oil. Bake for 90 minutes, turning after 45. The tomatoes should be slightly shriveled and dry.

Preheat the oven to 350. Season the lamb with salt and chile powder. Heat 1 tablespoon of the oil in a large cast-iron pan over mediumhigh heat; add the rack of lamb to the pan, fat side down; and sear for about 5 minutes. Turn the rack on its side so it's resting on the bone, transfer to the oven, and cook until nicely browned and cooked through, about 12 minutes, or until the internal temperature reaches 120 degrees. Transfer the lamb to a cutting board and let it rest for 10 minutes. Do not turn off the oven. Meanwhile, pour the fat from the cast-iron pan and return the pan to the stovetop over medium heat. Add the lemon juice and stir to loosen any flavorful bits cooked onto the bottom of the pan. Stir in the chicken stock, then the remaining tablespoon of olive oil and the butter, and stir to emulsify the liquids with the fats in the pan, letting the mixture reduce for about 5 minutes. Transfer the reserved potato mixture to an ovenproof sauté pan or casserole and reheat in the oven. Add the lettuce and tomatoes to the pan and let wilt in the oven for 1 to 2 minutes. Slice the rack of lamb into 4 chops. Spoon some of the potato, lettuce, and tomatoes onto each of 2 dinner plates. Add a portion of lamb to each plate and spoon some sauce over the lamb. Serve.

Olive-oil cake with mascarpone and candied orange peel

CANDIED ORANGE PEEL

Zest of 1 orange, removed in strips with a vegetable peeler, with no pith attached

- 1/2 cup freshly squeezed orange juice
- 1 cup sugar
- 2 tbs. honey
- 1 vanilla bean, seeds scraped

AMARETTO SYRUP

- 1 cup sugai
- 1 vanilla bean (you can use the same bean as in the orange zest confit) About 2 tbs. amaretto

MASCARPONE CREAM

- 2 oz. mascarpone cheese
- ½ cup heavy cream
- ½ tbs. sugar
- ¼ tsp. pure vanilla extract Seeds from ½ vanilla bean

OLIVE-OIL CAKE

- 3 large eggs
- 14 cup milk
- % cup extra-virgin olive oil
- 1 cup sugar
- Finely grated zest of 2 lemons Finely grated zest of 1 orange
- 3/3 cup almond flour
- 1½ cups AP flour plus more for dusting
- ½ tsp. kosher salt
- 2 tsp. baking powder Nonstick cooking spray

CANDIED ORANGE PEEL: Put the orange zest in a small pot and cover with cold water. Bring the water to a boil, then immediately drain. Repeat 2 times. Add 1/2 cup cold water, the orange juice, sugar, honey,

and vanilla bean to the pot and bring to a simmer over very low heat. Continue to gently simmer until the zest is tender (about $1\frac{1}{2}$ hours; do not allow it to boil rapidly). Remove the pot from the heat and let the zest cool in its syrup. The orange confit can be used right away or stored in its syrup in an airtight container in the refrigerator for up to 3 days.

AMARETTO SYRUP: Put the sugar, vanilla bean, and 1 cup cold water in a small pot and cook over medium-high heat, whisking constantly until the sugar dissolves (about 5 minutes). Remove the pot from the heat and let the syrup cool, then whisk in the amaretto, adding more to taste. The syrup can be used right away or refrigerated in an airtight container for up to 24 hours.

MASCARPONE CREAM: Put the cheese, cream, sugar, vanilla extract, and vanilla seeds in the bowl of a stand mixer fitted with the whisk attachment. Whisk on low speed until fluffy (about 3 minutes). The cream can be used right away or refrigerated in an airtight container for up to 4 hours.

OLIVE-OIL CAKE: Preheat the oven to 350. Put the eggs, milk, olive oil, sugar, lemon and orange zests, almond flour, AP flour, salt, and baking powder in a mixing bowl. Whisk together by hand until well incorporated. Prepare a 2-by-9-inch round cake pan by spraying the inside with nonstick cooking spray, then sprinkling 1 cup of flour into it, turning the pan to coat it, and pouring out any remaining flour. Transfer mixture to pan and set on a rimmed baking tray. Bake in the oven until it rises and is golden-brown and a cake tester or toothpick inserted in the center of the cake comes out clean (45 to 50 minutes). Remove the baking tray from the oven and let the cake cool. Serve right away or let rest at room temperature in a covered cake stand for up to 8 hours.

TO SERVE: Slice the cake into individual portions. Set each portion on a plate and spoon the amaretto syrup over the cake, letting it soak it up and using all the syrup. Top each serving with mascarpone cream and confited orange zest.

All recipes adapted from Battersby: Extraordinary Food From an Ordinary Kitchen, by Joseph Ogrodnek and Walker Stern (Grand Central Publishing).



DOMINQUE ANSEL'S DESSERTS

Liège waffles

(Makes 10 to 12 waffles)

- 1½ tbs. light-brown sugar
- 2½ tsp. active dry yeast
- 2½ cups AP flour
- ¼ tsp. salt
- 4 medium eggs
- 2 sticks unsalted butter, melted
- 1 cup pearl sugar (available at Whole Foods)

In a stand mixer fitted with a dough-hook attachment, mix light-brown sugar, yeast, flour, and salt on medium speed until combined. Continuing on medium speed, add eggs one at a time followed by 1/3 cup lukewarm water until combined. Gradually stream in melted butter and mix until evenly combined. Cover the bowl with plastic wrap and let rest for approximately 30 minutes or until the batter has doubled in size. Once the batter has risen, you can use it immediately, or you can make the batter ahead of time and keep it in the fridge overnight until ready to use, allowing it to come to room temperature before adding the sugar. Stir the pearl sugar into the risen batter (do this just before cooking the waffles so the sugar doesn't melt). Preheat your waffle-maker until hot and spray with cooking spray. Drop 1/2 cup of batter into each mold. Cook the waffles until golden brown (3 to 4 minutes). Serve immediately with assorted toppings-blueberries, maple syrup, whipped cream, chocolate shavings, marshmallows, and toffee.

Dark-chocolate cream pie in a brown-butter sablé shell

- 2½ sticks unsalted butter
- ½ cup dark-brown sugar
- 1 medium egg
- 1¾ cups AP flour
- ⅓ tsp. baking soda
- 1/8 tsp. baking powder
- ¹/₀ tsp.salt
- 2 tbs. cocoa powder

In a medium saucepan, melt butter over medium heat. Swirl the pan occasionally to ensure the butter is cooking evenly. The butter will start to foam; the color will gradually change from yellow to golden to a toasty brown, with a nice nutty aroma. Remove the pan from the heat and transfer the brown butter to a heatproof bowl. In a stand mixer fitted with a paddle attachment, mix together 34 cup brown butter, the brown sugar, and the egg on medium speed until evenly combined. Scrape down the sides of the bowl with a rubber spatula. In a bowl, whisk together the flour, baking soda, baking powder, salt, and cocoa powder until evenly combined. With the mixer on low speed, slowly add the dry-ingredient mixture until evenly combined. Transfer the dough onto a floured work surface. Flatten into a rectangle about 1/4 inch thick, cover in plastic wrap, and chill in the fridge for 1 hour. Preheat oven to 350. On a floured surface, roll out the dough into a 14-inch round. Transfer the dough into a lightly greased 9-inch pie plate, gently pressing down into the corners and up the sides. (If the dough becomes too soft, chill in the refrigerator until firm again). Trim away excess dough using a paring knife, leaving a 1-inch overhang around the edge. Form a fluted edge around the rim with your fingers. Chill or freeze the pie shell in the pie pan for a minimum of 15 minutes until ready to use. Remove from the fridge/freezer. Using a fork, poke holes across the bottom surface to prevent the base from rising. Place pie pan onto a baking sheet and bake on the center rack (18 to 20 minutes, depending on your oven) or until the crust looks dry. Remove from oven and let cool completely.

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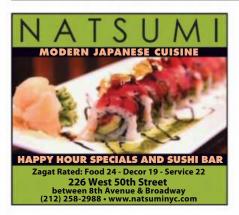
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SOLUTION TO LAST ISSUE'S PUZZLE

Chocolate diplomat filling

PASTRY CREAM

2¼ cups whole milk

²/₃ cup sugar

3 tbs. cornstarch

9 large egg yolks

1 stick unsalted butter, cubed

CARIBE GANACHE

1 tbs. cocoa powder

¼ cup sugar

1/2 cup whole milk

½ cup heavy cream

6 oz. 66 percent dark chocolate (or similar, preferably Valrhona), roughly chopped

CHOCOLATE DIPLOMAT

2⅓ cups pastry cream

1 cup Caribe ganache, softened

1 vanilla bean, scraped

¼ cup rum

2 sheets gelatin, bloomed in ice water, or 1½ tsp. powdered gelatin

²/₃ cup heavy cream plus ½ cup for garnishing, whipped to medium peaks

PASTRY CREAM: In a large pot, bring the milk and ½ of the sugar to a boil, slowly stirring. In a bowl, whisk together the other ½ of the sugar with the cornstarch. Slowly whisk in ½ cup of the warm-milk-and-sugar mixture, followed by the egg yolks one at a time. Whisk until evenly combined. Pour the mixture back into the pot of milk. On low-to-medium heat, while stirring constantly, bring the mixture up to a boil (it will noticeably thicken). Continue stirring for 1 to 2 minutes. Remove from heat and add in cubed butter. Stir until evenly combined. Cover and let cool in the fridge.

CARIBE GANACHE: Īn a bowl, whisk cocoa powder and sugar until evenly combined. In a medium saucepan, bring the milk and cream to a boil. Whisk in the cocoa-powder-and-sugar mixture until evenly combined. In a separate bowl, slowly pour the mixture over the chopped dark chocolate. Blend using a hand blender until smooth. Cover and set aside.

CHOCOLATE DIPLOMAT: In a stand mixer fitted with a paddle attachment, combined the pastry cream with softened Caribe ganache and vanilla beans to make a diplomat cream. In a saucepan over medium heat, warm the rum and add in gelatin until dissolved. Pour the mixture into the diplomat cream and continue to mix until combined. Remove the bowl from the stand mixer and gently fold in whipped cream until combined. Pour the chocolate diplomat into the cooled pie shell. Smooth out with a spatula. Allow the cream to set for 30 to 45 minutes in the fridge. Garnish with dollops of whipped cream on top.

Salted caramel apple pie

PIE DOUGH

4 cups flour

2 tbs.sugar ½ tbs.salt

3 sticks unsalted butter, cold and cubed

1 egg, beaten (for egg wash)

In a stand mixer fitted with a paddle attachment, combine flour, sugar, and salt on medium-low speed (about 30 seconds). Increase speed to medium and stream in $^2/3$ cup cold water, followed by cold butter cubes. Continue mixing on medium speed (about 2 minutes). Stop mixing just before the butter is fully incorporated (the dough will look streaky and the pieces of butter should be about the size of peas). Transfer the dough onto a floured surface and divide into 2 balls. Flatten each into a disk, wrap in plastic, and chill for at least 1 hour.

APPLE-PIE FILLING

- ¼ cup cornstarch
- ¾ cup sugar
- ½ cup dark-brown sugar Pinch of nutmeg
- 1½ tsp. cinnamon
- ¼ tsp. sea salt
- 8 apples, peeled, cored, sliced (preferably Honeycrisp)
- 1/3 stick unsalted butter
- ¼ cup bourbon
- 1 cup apple cider

SALTED CARAMEL SAUCE

- 2 cup sugar
- 2½ cups heavy cream
- 4 tbs. light corn syrup
- ½ cup dark-brown sugar
- 2 tsp. fleur de sel

APPLE-PIE FILLING: In a large mixing bowl, whisk together cornstarch, sugar, brown sugar, nutmeg, cinnamon, and salt. Add apple slices and toss until apples are evenly coated. Melt butter in a large saucepan over medium heat. Add apples into melted hot butter. Pour in bourbon and apple cider. Cook on medium heat, stirring occasionally, until apples are tender (about 30 minutes). Remove from heat; let cool to room temperature.

SALTED CARAMEL SAUCE: In medium pot, bring all ingredients to a boil, gently stirring occasionally. Once the mixture has reached 230 degrees (it will get noticeably thicker), remove from the heat and pour into a nonplastic container (e.g., a Pyrex or metal mixing bowl). Let cool to room temperature. Once at room temperature, whisk well, then chill in the fridge until needed (the caramel sauce can be made up to 2 weeks ahead; you can also drizzle it over ice cream or add to your coffee). An hour before you're ready to assemble the pie, remove the sauce from the fridge and bring to room temperature.

ASSEMBLY: Preheat the oven to 350. On a floured surface, roll out 1 ball of dough into a 12-inch round, then transfer to a 9-inch pie dish, pressing gently down and up the sides. Pour cooled apples into the pie shell. Drizzle some of the salted caramel sauce across the apples. Roll out the other ball of dough. Cut into strips that are 1-by-12-inches long. Arrange half of your dough strips across pie. Form a lattice by arranging the other half of the strips diagonally across the first strips. Seal the edges by pressing around the rim of the pie with a fork. Trim around the edges as needed. Brush the surface of the pie with egg wash. Bake for 40 to 50 minutes or until crust is deep golden brown. Let cool on a rack for 30 minutes, then drizzle more of the salted caramel sauce on top and serve.







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DAVID BOULEY'S BUILDING BLOCKS

Tomato water

(Yields 64 ounces)

10 fresh medium-large tomatoes, cored 1 oz. or 2 tbs. sea salt

Purée the tomatoes and salt in a blender or food processor. Place 2 layers of cheesecloth over a mesh colander set above a bowl, add purée, and leave in the refrigerator overnight to drip. Avoid squeezing. When all liquid has been extracted, discard the tomato skins and refrigerate the tomato water in an airtight container. It will keep approximately 3 days.

Seasonal mushrooms in oil with herbs

- 6 oz. shiitake mushroom caps, whole and sliced
- 2 oz. seasonal mushrooms, stems peeled
- 12 oz. safflower or other neutral oil
- 2 fresh rosemary sprigs
- 1 fresh bay leaf

Cover mushrooms halfway in oil in a small saucepan and add herbs. Boil, then simmer on low for 2 to 3 minutes. Remove from heat and let cool in the oil. Refrigerate in an airtight container up to 2 weeks. Eat cold or slice and toss into sautés or baked dishes such as lasagna or stuff with cheese and broil.

Garlic-almond soup

(Yields 24 ounces)

- ¼ cup safflower oil
- ½ cup garlic, peeled, sliced 1/8 inch thick
- $\frac{1}{2}$ cup shallots, peeled, sliced $\frac{1}{8}$ inch thick
- 3 cups almond milk
- ½ cup tomato water (see recipe) Sea salt and ground white pepper to taste

Add the safflower oil, garlic, and shallots to a widebottomed pan. Sweat on medium-high heat for 10 to 15 minutes, stirring constantly. Add almond milk and tomato water, boil, then remove from heat. Add salt and pepper. Pour the almond-garlic soup in a blender and process on high for 1 to 2 minutes or until smooth. Strain through a fine-mesh sieve.

Parsley water

- 6 cups Italian flat-leaf parsley
- 1 tbs. olive oil (or sunflower or grapeseed oil)
- 1 tbs. good-quality honey
- Salt and freshly ground black pepper
- 1 cup ice

Remove stems from parsley leaves. Wash, dry, set aside. Heat olive oil on medium heat, add parsley and honey, and season with salt, and pepper. When parsley begins to wilt, add 3 to 4 ice cubes to stop the cooking. Add to a blender with the remaining ice, and blend thoroughly. Strain mixture until you have parsley water. Freeze in an airtight container and add to soups, stocks, and sauces as needed.

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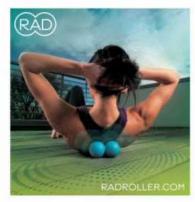
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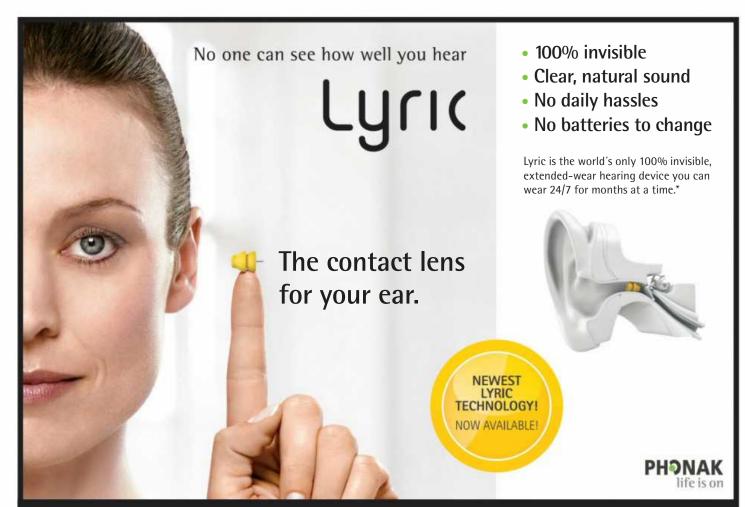
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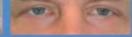
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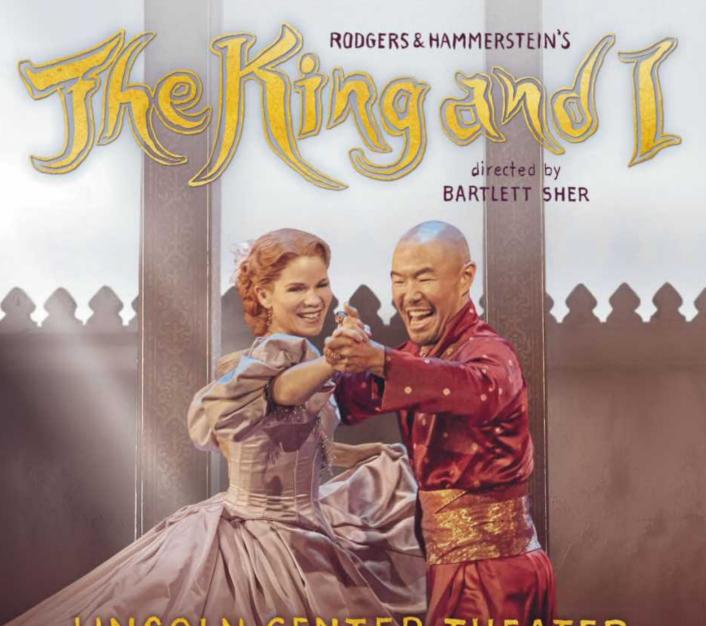
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